

**West Virginia Department of Health &  
Human Resources  
Berkeley County Health Department**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name <b>Pikeside Bowl</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Franklin Turner</b>	Facility Telephone # <b>304</b>	
Facility Address <b>3485 Winchester Ave Martinsburg , WV</b>	Licensee Address <b>,</b>	
<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>03/03/2020</b>	Total Time Spent <b>1.08</b>

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Sandwich cooler	41
Victory cooler	36
Sm beverage cooler	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Chili	129
cheese sauce	142
Brown gravy	139

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Quat3bay	Quat		200-300		

**OPERATOR** - Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

<b>Observed Priority Violations</b>
<b>Total # 1</b> <b>Repeated # 0</b>  <b>3-501.16 (Hot) - TCS, HOT HOLDING</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Chili 129F must be kept above 135F for hot holding

<b>Observed Priority Foundation Items</b>
<b>Total # 0</b> <b>Repeated # 0</b>

**Observed Core Violations**

**Total # 2**

**Repeated # 0**

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Sides of grills, fryers need cleaned, grease

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tops of high equipment needs cleaned, ex: ice machine coolers

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**philip hite**

Sanitarian



**Glenn GCO Ondick**