

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Holiday Inn-Heatherfields	Facility Type Food Service Establishment	
Licensee Name Winchester Hospitality I, LLC	Facility Telephone # 304 267-5500	
Facility Address 301 Foxcroft Ave Martinsburg , WV	Licensee Address 301 Foxcroft Ave Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 01/31/2018	Total Time Spent 2.78

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Meat cooler	37
Prep unit	38
Two door reach in	39
Dessert cooler	40
Server cooler	39
Hot Box	154
Walkin #1	38
Walkin #2	39
Hot passover	184
Sandwich cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot food Buffet	141
Cold side buffet	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineSanitizerbucketprep3baySanitizerbucket-dishSanitizerbucket-server	ChemicalChemicalChemicalChemical		50-10030 03003003 00		

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).

Observed Critical Violations

Total # 6

Repeated # 0

3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): plastic to go ramekin being used as a scoop in seasoning , must use a utensil with a handle and leave working end in the product, 4 hours Max.

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned, food hanging of rails

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Power slicer including the blade needs cleaned,

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Stored glasses sitting with lip of glass on shelf full of dust

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Lids for ice tea machines sitting on the floor between cooler and the shelf needs off the floor and cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Superior cooler needs inside cleaned including the underside of the racks

Observed Non-Critical Violations

Total # 24

Repeated # 0

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: Can opener needs a new blade, piece cut out of the blade

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: White shelves in the True cooler and the server rack across, need repaired, rust

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Sides of fryers grills need cleaned, grease build up.

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Line Oven needs cleaned including the top

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Warming drawers need cleaned in the server area

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Coffee service area needs shelves clean and behind the coffee machine

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Walk in cooler speed racks need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Dry stock shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Outside of the sandwich case needs cleaned, non food contact

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: All upper shelves including the ice tea machine needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Passover shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Buffet cabinets need cleaned inside

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Server are stainless steel shelves need cleaned, watch back and hard to reach areas

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Grill ine buscart needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Old HC hot hold unit needs cleaned inside

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Walk in freezer needs shelves clean

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Inside the hotbox being used needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Can not use plastic glass racks for storage can not easily clean in the paper/carry out room

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Chaffing dish stored on the floor needs cleaned and stored at least 6 inches off the floor

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Floors need repaired in several areas of the unit in the back of house

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Wooden shelves needs repaired and repainted in the soda storage area

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: Old equipment in the multiple storage rooms need discarded or recleaned and kept in plastic

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Hoods and vents need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned under and behind racks in the coolers and freezer and the drystock room

Inspection Outcome

Comments

Disclaimer

Person in Charge



Thomas Dodds

Sanitarian



Glenn GCO Ondick