

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



FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|--|---|--------------------------|
| Facility Name Regal Entertainment | Facility Type Food Service Establishment | |
| Licensee Name Regal Entertainment Group | Facility Telephone # 304 264-4061 | |
| Facility Address 950 Foxcroft Ave Martinsburg , WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Follow up | Inspection Date 08/07/2017 | Total Time Spent 1.00 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Masterbilt cooler | |
| Cheese machine | |
| Water cooler | |
| Hot dog roller | |
| Out front cooler | |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| Spraybottles | quat | | | | |

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 |
|--|
| <p>Total # 1 Repeated # 4 5-103.11 - CAPACITY This is a critical violation <i>REPEAT OBSERVATION No Hot water in the building, all food Concessions are closed until Hot Water can be repaired</i></p> |

Observed Non-Critical Violations

Total # 4

Repeated # 4

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Back floor freezer needs de-frosted

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Plastic gray shelves in the wing storage areas needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION three bay sink faucet leaking water, needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment in the backroom

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 0

Inspection Outcome

Follow-up Required – A reinspection of this facility is necessary to assess correction of (a) violation(s) and/or compliance.

Comments

Hand sink at 100F for hand washing and washing of utensils and pans

Disclaimer

Person in Charge

David Leonard

Sanitarian

Glenn GCO Ondick