

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Hilton Garden Inn	Facility Type Food Service Establishment	
Licensee Name Aikens Corporation	Facility Telephone # 304	
Facility Address Apple Harvest Drive Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 09/21/2018	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	38
Roll-In Beverage Air	40
3-Door Beverage Air Prep	38
Beverage Air 2-Door Tall	38
Bar Refrigerator	38
Meeting room Bar	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineBuck et	HeatChemical	160	300	HeatQuat	

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 # 3 Repeated # 4</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation REPEAT OBSERVATION Clean dishes stored not clean</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation REPEAT OBSERVATION Inside of ice machine needs cleaned (mold)</p> <p>6-501.111 - CONTROLLING PESTS This is a critical violation OBSERVATION: Fruit flies/gnats throughout kitchen (need copy of pest control)</p>

ObservedNon-CriticalViolations

Total # 9

Repeated # 4

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

OBSERVATION: Water laying in roll in Beverage Air refrigerator (leak??)

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting boards need cleaned/bleached/re-surfaced.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Cabinets under cold hold on front line need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of big pots stored under prep table need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Gaskets on many refrigeration units need cleaned (mold)

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

REPEAT OBSERVATION Prep table drawer needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling vents throughout kitchen need cleaned.

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION Hood vents need cleaned above fryers/grill

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: Vent above dishmachine needs cleaned

Inspection Outcome

Comments

Marshmallows with best by date of April 20, 2017.

Disclaimer

Person in Charge

Sanitarian



Baelyn Cureton



Keith Allison