

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

No image found with name: Berkeley.png. Image files needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Crosswinds Cafe	Facility Type Food Service Establishment	
Licensee Name Crosswinds Cafe	Facility Telephone # 304	
Facility Address 170 Aviation Way Martinsburg , WV	Licensee Address 170 Aviation Way Martinsburg , WV 25405	
Inspection Information		
Inspection Type Routine	Inspection Date 11/06/2017	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
sandwich unit	44 thermometer/tomatoes (top)-38 and ham
salad unit	40/2 dressings(bottom)-43
refrigerator	product in salad unit not at 41 or lower-chicken
small refrigerator at bar	at 47-Unit turned down at 11:45
	40
	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical		200	stearamine	

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 # 5</p> <p>Repeated # 0</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: bottom of sandwich unit not holding 41d or lower-dressings at 43 (top area reading 38-40)-No adjustment observed--Items in bottom moved to refrigerator</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: salad unit not holding 41 or lower-chicken temped at 47-thermometer reading 46(items placed in unit this morning were moved to other refrigeration) **Dial adjust to a "5" from "3" at 11:45</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): 3 bottles of dressing from Oct 18 and hotdogs from October</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): slicer needs a thorough cleaning</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): insid white piece of ice machine needs cleaned</p>

Observed Non-Critical Violations

Total # 18

Repeated # 0

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

OBSERVATION: sandwich prep-door gasket torn and also salad prep gasket torn(were to be replaced after opening)

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

OBSERVATION: freezer-condensation/ice around door gaskets and front of freezer

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides and backs of equipment need cleaned(exposed water lines, etc)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-ledges of ice bin need cleaned (Piece of rubber coving to back of bin not attached-Check for repair)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cart holding slicer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: door gaskets need cleaned on prep units

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of white crock pot needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): inside top dividing area of prep unit needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: under grill-unused area needs cleaned(drawer ledges, handles, gaskets, etc)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: soda refrigerator needs cleaned inside

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop sink-wall needs repaired/final caulking in corner

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: area where dishwasher was removed needs cleaned(repair where needed)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: 3 bay sink floor drain needs cleaned and drain beneath handsink at bar

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Bus cart for dirty dishes should be clean when empty

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor inside bag-n-box closet needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned throughout

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

OBSERVATION: hood filters need cleaned

6-501.16 - DRYING MOPS

OBSERVATION: Mop needs to air dry after using

Inspection Outcome

Comments

Pest control-last week

Hours: 10:30-2:30 M-Sat

Refrigeration units must hold 41 or lower-Units emptied at night and filled from larger refrigerator in morning

Fax invoice of refrigeration service to Health Dept: 304-263-8274-Final temperature readings should be noted on invoice

Disclaimer

Person in Charge

Sanitarian

Amy ARE Edwards