

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS PRIORITY: 4 PRIORITY FOUNDATION: 0
CORE: 9 TOTAL: 13

ESTABLISHMENT: Hampton Inn - Martinsburg PERMIT NO.: _____ DATE: January 3, 2020
 ADDRESS: 975 Foxcroft Ave CITY: Mt. Berry STATE: WV ZIP: 25761
 PERSON IN CHARGE/TITLE: X Yvonne McChenzie TELEPHONE: 267-2900
 RECEIVED BY (SIGNATURE): X Yvonne McChenzie SANITARIAN (SIGNATURE): Omey Edwards
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 8:30 AM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
X	X		3301.11	Cups without handles for stacking not (in product) <u>approved</u>
	X	X	3501.19	time as public health control must be used for cold breakfast items - 4 hr stamp then discard
X		X	4203.11	probe thermometer needs to be calibrated - <u>demostrated</u>
X	X		4501.114	bleach bottle - 200 ppm
		X	3501.16	numerous cold items out of temperature
			4501.11	refrigerator door gasket torn (Kitchen)
			4602.13	clean back freezer shelves
			6501.11	floor grout needs replaced
			6501.111	fruit flies in kitchen
		X	6501.12	floor drain needs cleaned
X			3304.12	utensils should be stored inverted
X	X		2301.14	hands need to be washed before glove change Check Best By dates on Condiments (7/19)
			2402.11	door restraints needed

*New employees - MUST have approved Training by Jan 30

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
pan of bread	208	juice machine	39	peach mango	60	scram eggs	120/170
gaff	41			quinn's	50	broccoli	168
Truhenberg	38	*batter pils	55	*smoothie	43-47	hard boiled	54
Cheese	41	Whipped topping	41	Yogurt	35	eggs	

sketch 41 corn oatmeal 139 *Skim 2% Milk 44-46 Smoothies 43-47