

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Blue Ridge CTC	Facility Type Food Service Establishment	
Licensee Name Blue Ridge CTC	Facility Telephone # 304 260-4380	
Facility Address 13650 Apple Harvest Drive Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 03/13/2019	Total Time Spent 1.73

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Victory cooler	39
Victory cooler 2	38
Salad cooler	41
Sandwich cooler	38
Walk in cooler	39
Front hot box	142
Self serve cooler front	39

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmac hine	chemchemt				

**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).

<b>Observed Critical Violations</b>
<b>Total # 1</b> <b>Repeated # 0</b>  <b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> REPEAT OBSERVATION Several small mixers need cleaned

<b>Observed Non-Critical Violations</b>
<b>Total # 1</b> <b>Repeated # 0</b>  <b>3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> When the soup base is pulled from the freezer, needs relabeled from that day, max is seven days

<b>Inspection Outcome</b>

<b>Comments</b>
Risk based inspection

Disclaimer

Person in Charge



**Cindy Gruber**

Sanitarian



**Glenn GCO Ondick**