

**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**

<b>Establishment Information</b>		
Facility Name Golden Corral	Facility Type Food Service Establishment	
Licensee Name Valley Corral LLC DBA - Golden Corral	Facility Telephone # 304 260-3500	
Facility Address 625 Foxcroft Ave Martinsburg , WV	Licensee Address 5104 W Village Green Drive Suite 10 Midlothian , VA 23112	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/07/2019	Total Time Spent 5.50

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Meat Walk-in Refrigerator	33
Meat room	42
Pizza Prep	34
Bakery reach-in	35
Produce Walk-in	34
Fryer Line Unit	
Fryer Cola Unit	38
Bakery hot box (rolls)	125
grill line-open refrigerator	-1-65
sauce unit	
hot hold -top	
hot hold-bottom	159
1/2 size hot hold	139
coke unit	
freezer	-1

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
hot buffet-center	140-197
cold buffet	32-39
pudding	37

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ThreebaysinkMeatRoomBucketBeverageBucketSaladAreaDishMachineGrillBucketfryerlineDessertAreabakerydishmachinevegetablewash	ChemicalChemicalChemicalHeatChemicalchemicalchemicalchemicalheatchemical		40040040 0150/300 40040040 080	quat	Heat

**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**

**Total # 6**

**Repeated # 8**

**3-501.19 - TIME AS A PUBLIC HEALTH CONTROL**

**This is a critical violation**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): time not being used on pizza and temping 120d

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** (***CORRECTED DURING INSPECTION***): Cutting board and large cambro container not clean

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): several pans found not clean

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** (***CORRECTED DURING INSPECTION***): Crocks need cleaned better (in storage)

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** (***CORRECTED DURING INSPECTION***): Fondue maker not in use-not stored clean

**4-703.11 - HOT WATER AND CHEMICAL**

**This is a critical violation**

**OBSERVATION:** observed employee dipping knife into vegetable wash and hanging it up to dry-then took down and washed it in wash and sanitizer buckets

**Observed Non-Critical Violations**

**Total # 38**

**Repeated # 8**

**4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE**

**OBSERVATION:** Warmer with chicken inside needs thermometer

**4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE**

**OBSERVATION:** (***CORRECTED DURING INSPECTION***): Coke unit needs thermometer

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

**OBSERVATION:** Cutting boards in need of replacement -discolored

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

REPEAT OBSERVATION spatulas in poor repair-stained

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

**OBSERVATION:** waffle maker not working

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

**OBSERVATION:** Coke unit needs repair-handle missing and bottom detached

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

**OBSERVATION:** grill-center cooler-no food inside-temping -1 on sides and 65 in center-Check for temp/repair

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

**OBSERVATION:** walkin freezer-ice buildup at door and condensor

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** splash on outside of grill cooler unit needs cleaned(center)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** produce walkin-several areas of shelving needed cleaned more thoroughly

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Can rack needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Racks not clean next to oven

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION splash area on buffets needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** produce walkin-can rack needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): mold on 3 refrigerated containers of food

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** outside of waffle makers need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION rack holding clear salad bowls needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): Nozzles need cleaned at 3 bay sink and dish (2)

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Fan covers need cleaned in meat room and in produce walkin

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

**OBSERVATION:** pans need to be air dried before stacking

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Corner of wall needs repair in waitress area

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Plate missing on wall that should be covering plumbing (in dish area)

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Ceiling tile torn at dish area

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** BOH-3 bay sink, bakery sink, handsink in dish, and meat prep sink leaking

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** back corner of buffet-where chicken is located-needs repaired

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

REPEAT OBSERVATION columns need painted in kitchen

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

REPEAT OBSERVATION several hood light bulbs need replaced

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Ceiling tile dis-colored in back

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Caulk needed at handsink in dishroom and in ladies restroom handsink

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Light shield needs repair at back door and one missing in dry good area

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Casters need cleaned on bottom of ovens and other equipment

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

REPEAT OBSERVATION vegetable sink plumbing pipes and faucet leaking

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floors need cleaned better in all areas in the back of the house

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** salad buffet-compressor needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** area beneath hot buffet needs cleaned/dusted

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** ceiling grids need cleaned in back of house and secured(1 over salad )

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Wall at dish machine area needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Light shields need cleaned in frying area

***Inspection Outcome***

Facility will be re-evaluated at the next routine inspection.

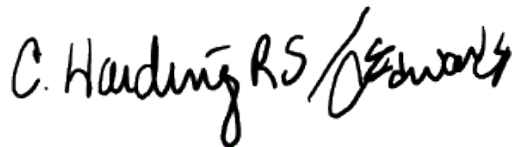
***Comments***

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**