

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Pikeside Bowl	Facility Type Food Service Establishment
Licensee Name Franklin Turner	Facility Telephone # 304
Facility Address 3485 Winchester Ave Martinsburg, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 09/13/2017	Total Time Spent 1.60

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich cooler	41
Victory cooler	44
Sm beverage cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Food from victory cooler	43-45

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Quat3bay	Quat				

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 # 6 Repeated # 4 3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Victory cooler food 43-44F 3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Chicken salad, ground meat cooked, cheese sauce and whipped topping, out of date on 9-8-17. 4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Inside the ice machine needs cleaned, mold 4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Can opener blade needs cleaned 4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Utencil need reclaned 6-501.111 - CONTROLLING PESTS This is a critical violation OBSERVATION: Flie in the kitchen and storage room for drystock</p>

Observed Non-Critical Violations

Total # 16

Repeated # 4

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

OBSERVATION: Victory cooler shelves needs repaired, rust

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting board needs bleached or ground down

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION:

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Sides of the cooking equipment needs cleaned, grease

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Inside the silver shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION:

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Utencil table and drawer needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Microwave stand needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Outside of the sandwich case including the gaskets needs cleaned

6-301.12 - HAND DRYING PROVISION

OBSERVATION: (*CORRECTED DURING INSPECTION*): No paper towels at the handwash sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Mens room closed at time of inspection due to water leak

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Tile floor needs repaired in several areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned in the drystock room

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor needs cleaned under the equipment and along the wall

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walls need cleaned in the kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Pictures, cameras wires ansul system bottle all needs cleaned and dusted.

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian

lisa valentine

Glenn GCO Ondick