

**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 CCSI, Inc(Sweet Inspirations/Classic Chocolates)	Facility Type Food Service Establishment	
Licensee Name CCSI, Inc	Facility Telephone # 304	
Facility Address 839 Winchester Ave Martinsburg , WV	Licensee Address 839 Winchester Ave , WV 25401	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 10/10/2017	Total Time Spent 1.57

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True refrigerator	39
"Cold Milk" refrigerator	30
display refrigerator	38

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucketdishmachine	chemicalheat	yes	100	bleach	

**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>
<p><b>Total # 6</b></p> <p><b>Repeated # 5</b></p> <p><b>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION</b>  <b>This is a critical violation</b>  <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> chocolate forms made recently left uncovered-out in candy area</p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b>  <b>This is a critical violation</b>  <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> few items need datemarked</p> <p><b>3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION</b>  <b>This is a critical violation</b>  <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> few items past date-milk, mousse, evap milk</p> <p><b>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS</b>  <b>This is a critical violation</b>  <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> icing refrigerator-several shelves need cleaned and gaskets need cleaned thoroughly-gaskets cleaned during visit</p> <p><b>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS</b>  <b>This is a critical violation</b>  <b>OBSERVATION:</b> cake pans stored not clean</p> <p><b>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS</b>  <b>This is a critical violation</b>  <b>OBSERVATION:</b> cake tips/couplers-several pieces needing cleaned</p>

**Observed Non-Critical Violations**

**Total # 18**

**Repeated # 5**

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

**OBSERVATION:** flour tub needs to be labeled and butter creme icing needs labeled

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

**OBSERVATION:** door gasket needs secured on white freezer-ice build up inside top

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

**OBSERVATION:** condensation dripping in True refrigerator (fan area needs cleaned)

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION chocolate making area-heating elements and extension cords, etc need to be kept clean

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION upright Kelvinator freezer needs cleaned in upper area

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside ovens need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** outside of sugar, flour and other tubs need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** stove drip pans need cleaned and inside broiler drawer also

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** speed rack needs cleaned -located beside oven

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** old recipe table-ledges need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** shelving at cash register needs cleaned

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

**OBSERVATION:** light bulbs need replaced in restroom and 2 areas in display area

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

REPEAT OBSERVATION Items that are dropped on floor should be picked up to keep storage areas maintained-back room, candy supply area, office, etc

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

**OBSERVATION:** unused items; i.e. cake stands, need to be stored clean and covered

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

**OBSERVATION:** restroom-floor and wall coving and toilet needs cleaned

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

**OBSERVATION:** floor fan needs cleaned

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

REPEAT OBSERVATION handsink caulk needs to be cleaned

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

REPEAT OBSERVATION floor perimeters need cleaned throughout all areas

**Inspection Outcome**

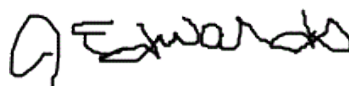
**Comments**

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**