

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Katara's	Facility Type Food Service Establishment	
Licensee Name Kathy Jewell	Facility Telephone # 304 263-1181	
Facility Address 1615 Winchester Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/14/2018	Total Time Spent 1.72

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Tan refrigerator	41
Hobart cooler	39
White hallway cooler	41
Salad dressing cooler	40
Sandwich cooler	40
White kitchen cooler	38
White kenmoore cooler	40
Dessert cooler	46
Soda cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Soups	155

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SanitizerbucketsS praybottledishroo m3baysink3baysi nk	chemchemchem		50-100300	quay	

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 # 5

Repeated # 0

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): No date marking on salad dressings in the small cooler, 7 days after taken out of the host container

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Vegetable slicer needs recleaned, old cheese on the blades

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Slicer needs cleaned, old food stuffs still on mixer after cleaning

5-205.15 - SYSTEM MAINTAINED IN GOOD REPAIR (REPAIRED)

This is a critical violation

OBSERVATION: Plumbing from waste line from kitchen needs repaired, leaking on to the floor maintaining a wet, moldy area that can attract pests

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Mouse feces found behind hallway cooler and mopsink area

Observed Non-Critical Violations

Total # 14

Repeated # 0

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Sandwich cooler gaskets need replaced, torn].

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Basement freezers need defrosted and cleaned inside

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Dessert cooler needs repaired, large wall of ice buildt up in back, turned off to defrost

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Microwave near the soups needs outside cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Black buscart needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Plastic shelf liners need cleaned above sandwich case

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Area of the unit need repainted chipping and peeling

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay faucet leaking water, needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned in the basement

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned under and behind equipment in the kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need cleaned in several areas of the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Hoods and filters need cleaned, grease.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need cleaned in the basement, mold

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



candie wise



Glenn GCO Ondick