

**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 Berkeley 2000 Rec Center	Facility Type Food Service Establishment	
Licensee Name Martinsburg/Berkeley Co. Parks & Recreation Center	Facility Telephone # 304 264-4842	
Facility Address 273 Woodbury Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 02/16/2018	Total Time Spent 1.17

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Fridge Cooler	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot cheese	136

**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 # 3</b> <b>Repeated # 0</b></p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b> <b>This is a critical violation</b> REPEAT OBSERVATION No date marking on bag of open burgers, and condiments from the night before</p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Can opener blade, spatula, and pizza cutter stored unclean</p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Soda nozzle area and inserted area need cleaned, mold</p>

**Observed Non-Critical Violations**

**Total # 4**

**Repeated # 0**

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Broken measuring spoon needs repaired.

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

**OBSERVATION:** Inside the standup freezer needs cleaned

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

**OBSERVATION:** Piping and conduit needs cleaned in the kitchen.

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

**OBSERVATION:** Floors need cleaned behind and under the equipment

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge  
**Ron Watkins**

Sanitarian  
**Glenn GCO Ondick**