

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Care Haven	Facility Type Food Service Establishment	
Licensee Name Berkeley Haven Ltd. , Partnership	Facility Telephone # 304 263-0933	
Facility Address 2720 Charles Town Rd Martinsburg , WV	Licensee Address 2720 Charles Town Rd Martinsburg , WV 25405	
Inspection Information		
Inspection Type Routine	Inspection Date 01/30/2019	Total Time Spent 2.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walkin	35
Victory 2 door	41
Victory single-beverage dining prep-beverage	36
pantry refrig	38

Food Temperatures	
Description	Temperature (Fahrenheit)
soup	211
pizza	190
pureed vegs	208
chicken tenders	178oven/151 holding

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachineprep bucket	chemicalchemical		0/100200	chlorinequat	

In compliance
The following potential hazard(s) were found to be in compliance with the regulations. Total Number: 1 Section 01 - Person in charge present, demonstrates knowledge, and performs duties. - In

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 # 5

3-101.11 - SAFE, UNADULTERATED & HONESTLY PRESENTED

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): refrigerated potatoes past USE BY date of January 21 and 27; milk, 2 other items not dated

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): dishmachine tested 2x-no chlorine residual-sanitizer bucket changed-Manager stated a residual this morning-corrected to 100ppm

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): juice machine nozzle needs cleaned

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): ice scoop container needs cleaned inside

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): several bowls, spoons, knife, found stored not clean

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: 3 live roaches observed on wall in dishroom

Observed Non-Critical Violations

Total # 20

Repeated # 5

3-501.13 - THAWING

OBSERVATION: (CORRECTED DURING INSPECTION): fish and ground beef thawing on tray on speed rack

4-202.16 - NONFOOD CONTACT SURFACES

OBSERVATION: freezer-milk crate used as shelving not a cleanable surface

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

OBSERVATION: freezer-ice build up-remove food from beneath area-service if needed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): hot holding-area beneath where pans are stored needs cleaned around perimeters

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): hot plate holder needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): dish dollies need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): inside of microwave needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): door gaskets/ledges of milk cooler need cleaned-and 1 shelf

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: dishmachine-cold water not working

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION new caulk needed-3 bay sink and dishmachine

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall needs repaired behind 2 bay sink and ceiling crack in dishmachine area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall behind steamer needs to be repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: floor drain between freezer and walkin needs repaired-seal tile edges for cleanability

6-501.112 - DEAD OR TRAPPED PESTS REMOVED FROM TRAPS AT ADEQUATE FREQUENCY

OBSERVATION: (*CORRECTED DURING INSPECTION*): glue board in hot holding area needs replaced(roaches)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls need cleaned throughout kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (*CORRECTED DURING INSPECTION*): top of dishmachine needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor drains need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned beneath dishmachine; ice machine; mop room

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned in walkin and freezer

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION hood and filters need cleaned

Inspection Outcome

Comments

Pest Control January 28th-Follow up with new Pest Control company

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards