

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Bedington Crossroads Store	Facility Type Food Service Establishment	
Licensee Name Bedington Plaza Inc.	Facility Telephone # 304 274-1084	
Facility Address 8041 Williamsport Pike Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/01/2017	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Deli case	
Sandwich case cooler	41
True cooler	38-41
Sandwich Prep	39-46
Hot holds	38-41
Produce cooler	39-41
Walk In	

Food Temperatures	
Description	Temperature (Fahrenheit)
Chili	136
Soup	139

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysanitizerSanitizerBuck ket	ChemicalChemical		50100		ChlorineChlorine

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 # 3

Repeated # 2

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

This is a critical violation

OBSERVATION: *Few items in back walk in past expiration.*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *No date markings on jambalaya and lemon pie in customer grab n go, corrected.*

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Bacon bits that say refrigerate after opening sitting in cabinet, discarded.*

Observed Non-Critical Violations

Total # 6

Repeated # 2

3-304.13 - USE LIMITATIONS ON LINENS AND NAPKINS

OBSERVATION: *Linens used under prep unit for absorption of moisture, not easily cleanable and absorbant.*

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

OBSERVATION: *Meat display case not operating at time of inspection, poor repair. Using other refrigeration/walkins/coolers to store product. Don't use until operating properly and holding 41F or lower.*

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

REPEAT OBSERVATION *Cabinet shelving in poor repair, few spots chipped/crumbling.*

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

OBSERVATION: *Outside restroom hot water handle not working.*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Outside restroom ceiling vent observed not clean.*

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION *Wall ac unit cover and floor fan cover observed not clean, dust.*

Inspection Outcome

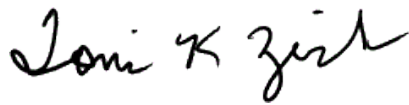
Facility will be re-evaluated at the next routine inspection.

Comments

Prep unit (upper and lower) between 39-46F, open a lot during lunch, recommend checking temps to ensure product gets to 41F or lower within 4 hours or discard. In use utensils washed, rinsed, and sanitized at least every 4 hours. Discussed cooling food from hot temperature to 70F in 2 hours, and from 70F to 41F or lower in 4 hours, 1 time allowed to reheat. Discussed date marking of food if kept longer than 24 hours in prep unit.

Disclaimer

Person in Charge



Toni Zirk

Sanitarian



Robert RAD Deener