

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Crosswinds Cafe	Facility Type Food Service Establishment	
Licensee Name Crosswinds Cafe	Facility Telephone # 304	
Facility Address 170 Aviation Way Martinsburg , WV	Licensee Address 170 Aviation Way Martinsburg , WV 25405	
Inspection Information		
Inspection Type Routine	Inspection Date 12/20/2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
sandwich unit	41
salad unit	40
refrigerator	38
small refrigerator at bar	36

Food Temperatures	
Description	Temperature (Fahrenheit)
lettuce (ice bath in salad cooler)	41
mushrooms (ice bath in salad cooler)	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical		200		

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

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Sandwich prep unit temped at 48 degrees

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Slaw mix and pulled pork out of date 12/11

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Salad dressing multiple containers out of date ranges from 11/9 to 12/7

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Dirty dishes with food debris found on top of metal rack near sandwich prep unit

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Inside of microwave needs cleaned, splashes of food on inside walls and top of microwave

Observed Non-Critical Violations

Total # 8

Repeated # 0

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

OBSERVATION: *(CORRECTED DURING INSPECTION)*: Handles of stand up cooler need cleaned, leftover food and grease

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Far right light bulb in grill hood is out and needs replaced

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Sides of fryer and needs cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Shelf above stove top needs cleaned, dust and grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *(CORRECTED DURING INSPECTION)*: gasket of bar min fridge needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drain needs cleaned under sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Grill hood needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor around fryer needs cleaned, spilled grease

Inspection Outcome

Comments

Have sandwich prep unit serviced to address problems holding temperature and keep top lids closed at all times not in use, send copy of service receipt to health dept after completed.

Disclaimer

Person in Charge

Sanitarian



Luke Hartley

tonya nails