

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Momma's Country Kitchen	Facility Type Food Service Establishment
Licensee Name Timothy and Connie Painter	Facility Telephone # 304 754-6262
Facility Address 3790 Hedgesville Rd Hedgesville, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 01/24/2017	Total Time Spent 1.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich cooler	40
Walk in cooler	34

Food Temperatures	
Description	Temperature (Fahrenheit)
sausage gravy	190
green beans	178

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkbuckets	chemchemical		5050	bleachbleach	

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 # 2

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw eggs stored over butter in prep unit.

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): sauerkraut from Jan 14

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

This is a critical violation

OBSERVATION: slicer stored covered-needs cleaned thoroughly

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several pans observed stored with food debris inside pan

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: few mouse droppings seen in water heater room- Pest Control had observed some activity

Observed Non-Critical Violations

Total # 11

Repeated # 2

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

OBSERVATION: upright freezer-door gasket split (by walkin)

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

REPEAT OBSERVATION upright freezer needs defrosted-ice in bottom (by walkin)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: area where unused equipment is stored-shelves and walls dusty (clean and cover)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bread rack and rack holding towels/hot hold needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: green shelving across from 3 bay sink needs cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: pans need to air dry before stacking.

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: tea spoons, in beverage area, should be stored inverted

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mens restroom-wallboard needs secured behind urinal

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restrooms-ceiling fans/air intakes need cleaned & base of mens toilet needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION several floor drain needs cleaned and plumbing pipes beneath 3 bay

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walkin-fan covers dusty

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards