

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name CCSI, Inc(Sweet Inspirations/Classic Chocolates)	Facility Type Food Service Establishment
Licensee Name CCSI, Inc	Facility Telephone # 304
Facility Address 839 Winchester Ave Martinsburg , WV	Licensee Address 839 Winchester Ave , WV 25401

Inspection Information		
Inspection Type Routine	Inspection Date 03/08/2019	Total Time Spent 1.00

Equipment Temperatures	
Description True refrigerator "Cold Milk" refrigerator display refrigerator	Temperature (Fahrenheit) 38 scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucketdish machine	chemicalheat	160	200+/100	bleachheat	

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 # 5

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): chocolate needs to be kept sealed and covered when not in use

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): shell eggs stored on top shelf in refrigerator- should be stored on bottom

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): bleach bucket over 200ppm-corrected 100

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

This is a critical violation

OBSERVATION: cake tip drawers need cleaned inside

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION few mouse droppings observed behind refrigerator; along outside wall in candy shop and in laundry room

ObservedNon-CriticalViolations

Total # 7

Repeated # 5

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

OBSERVATION: small chest freezer needs to be defrosted

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION chocolate heat machinery needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION trim pulling off gray table

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

REPEAT OBSERVATION continue to organize/clean laundry-decoration room

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION 3 bay sink floor drain needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: caulk behind handsink needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor behind cabinet in spice area needs cleaned, beneath all work mats and in 3 bay sink area

Inspection Outcome

Comments

Pest control-March 1st--Must keep all areas cleaned and food supplies contained and covered

*Send copy of next several pest control invoices to Health Dept.

Disclaimer

Person in Charge

Sanitarian



Amy ARE Edwards