

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Berkeley Heights Elementary	Facility Type Food Service Establishment	
Licensee Name Berkeley Co. Board of Education	Facility Telephone # 304 267-3520	
Facility Address 726 Hack Wilson Way Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 12/05/2017	Total Time Spent 1.88

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Right Milk Cooler	38
Walk-in Cooler	36
Left Milk Cooler	38
Metro Hot Holds	165-174
Hoshizaki refrigerator	38
hothold Resa	162
milk-cafeteria	39

Food Temperatures	
Description	Temperature (Fahrenheit)
baked beans	151-169
mandarin oranges	61.5 room temp
chicken patti-hot hold	141
chicken patti-out of oven	180
baked beans-hot hold	140 scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachineredb ucket	Heatchemical	yes	50	bleach	heat

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 # 1

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): coffee mugs need lids and should be stored away from prep area

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): cup without handle in sugar not approved

5-205.12 - PROHIBITING A CROSS CONNECTION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): mop sink attachment should be stored out of sink and over faucet

Observed Non-Critical Violations

Total # 8

Repeated # 1

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Probe thermometer stored on 3 bay sink side of kitchen-needs to be calibrate

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: (*CORRECTED DURING INSPECTION*): cafeteria milk cooler needs internal thermometer

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: walls inside front hot hold units need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: covered slicer-area under top attachment needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink-center plumbing pipe beneath sink wet-check for repair

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: outside ice machine vent needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: area behind washer needs dusted and light cover cleaned

6-501.16 - DRYING MOPS

OBSERVATION: (*CORRECTED DURING INSPECTION*): Mops stored in mop bucket need to air dry after using

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Sarah Bass



Amy ARE Edwards

