

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Berkeley County Senior Center	Facility Type Food Service Establishment	
Licensee Name Berkeley County Committee on Aging	Facility Telephone # 304 263-8873	
Facility Address 217 N High St Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 11/28/2017	Total Time Spent 1.50

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
2 Door fridge	36
Walkin	36
Hot Holds	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
hotdogs	176
baked beans	204
mac and cheese	194

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine3bay Buckets	HeatChemicalChemical	yes	200200	heatstearamin estearamine	

**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 # 0**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** soy sauce-labeled "refrigerate after opening" observed on shelf

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

**This is a critical violation**

**OBSERVATION:** slicer blade needs a thorough cleaning

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** food processor-blade needs cleaned-food residual found

**Observed Non-Critical Violations**

**Total # 9**

**Repeated # 0**

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

**OBSERVATION:** chest freezer needs to be defrosted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** table beneath flat top grill needs cleaned

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** mop sink closet-stained ceiling tiles need replaced

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** 3 bay vegetable sink-leak at plumbing beneath sink

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** floor in disharea needs painted

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** broken wall tiles beside handsink need repaired

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

**OBSERVATION:** unused cutting boards, in poor repair, in disharea need to be discarded

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** dry storage needs dusted(cobwebs)

**6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION**

**OBSERVATION:** hood filters-build up at base of filters needs cleaned

**Inspection Outcome**

**Comments**

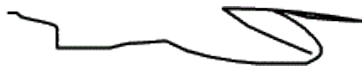
\*Cheese has longer shelf life-need to save wrapper from original package for accurate date

\*Mayo-watch Best by date Oct 2017-pulled

Disclaimer

Person in Charge

Sanitarian



**Crystal Clark**



**Amy ARE Edwards**