

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Elmcroft	Facility Type Food Service Establishment	
Licensee Name EC Opco Martyinsburg LLC	Facility Telephone # 304 267-5800	
Facility Address 200 Gloucester Drive Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/04/2018	Total Time Spent 1.58

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Hot lamp	210
Artic Air cooler	34
Walk in cooler	40
Juice machine	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Green beans	164

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmac hine	chemchem		3000	quatBleach	

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 # 4

Repeated # 0

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

This is a critical violation

OBSERVATION: Dish machine, 0 ppm, needs repaired

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Steam table cutting board needs cleaned, old food on bottom of board

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Several flippers , scoops and sharp kitchen knife handles need cleaned

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

This is a critical violation

OBSERVATION: Walk in cooler shelves need cleaned

Observed Non-Critical Violations

Total # 13

Repeated # 0

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Boxes of food stored on floor in both drystock rooms

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Cracked and broken lids and containers need replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Door needs cleaned on the inside of the Artic Air cooler

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Steam table needs cleaned(whole unit)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dry stock front shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside plate rack bottom shelf needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Inside the lid drawer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Main dry stock shelves need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walls need painted in several places in the kitchen, peeling and exposed drywall

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Outside of the dish machine needs cleaned].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need cleaned in the kitchen in several areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned in several areas including under and behind equipment and along walls

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

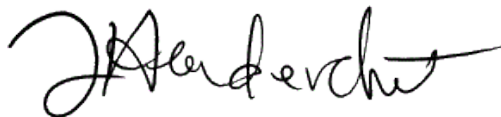
OBSERVATION: Hood filters need cleaned in the kitchen, grease.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Tammy Hendershot

Sanitarian



Glenn GCO Ondick