

**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 <b>Season's Best Seafood</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Barbara and Curtis Keesecker</b>	Facility Telephone # <b>304</b>	
Facility Address <b>851 E Molar Ave Martinsburg , WV</b>	Licensee Address <b>,</b>	
<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>06/06/2018</b>	Total Time Spent <b>1.03</b>

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Victory cooler	
Fresh seafood front cooler	32
Walk in cooler	41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bucket	chem		50-100		

**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).

<b>Observed Critical Violations</b>
<b>Total # 0</b>
<b>Repeated # 2</b>

<b>Observed Non-Critical Violations</b>
<b>Total # 3</b>
<b>Repeated # 2</b>
<b>4-602.13 - NONFOOD CONTACT SURFACES</b> REPEAT OBSERVATION Counter under scales need cleaned
<b>4-602.13 - NONFOOD CONTACT SURFACES</b> <b>OBSERVATION:</b> Gaskets and bottom of the 3 door freezer
<b>6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS</b> REPEAT OBSERVATION Floors need cleaned under and behind equipment also in the walk in cooler

<b>Inspection Outcome</b>

**Comments**

Disclaimer

Person in Charge

Sanitarian



**Barbara Keesecker**



**Glenn GCO Ondick**