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

## FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information         |                 |                     |
|-----------------------------------|-----------------|---------------------|
| Facility Name                     | Facility Type   |                     |
| Little Pandas Learn-n-Play Center | Food Ser        | rvice Establishment |
| Licensee Name                     | Facility Telep  | phone #             |
| Little Pandas Learn-n-Play Center | 304             |                     |
| Facility Address                  | Licensee Add    | dress               |
| 1301 Echo St                      | 1301 Ech        | ho St               |
| Martinsburg , WV                  | Martinsb        | urg , WV 25404      |
| Inspection Information            |                 |                     |
| Inspection Type                   | Inspection Date | Total Time Spent    |
| Routine                           | 09/13/2017      | 0.25                |

| Equipment Temperatures |                          |
|------------------------|--------------------------|
| Description            | Temperature (Fahrenheit) |
| refrigerator           | 38                       |

| Food Temperatures |                          |
|-------------------|--------------------------|
| Description       | Temperature (Fahrenheit) |
| pizza             | 75                       |
| mixed vegs        | 105                      |

**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 #1

Repeated # 0

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

**OBSERVATION:** (CORRECTED DURING INSPECTION): pizza for lunch-temping 75 and mixed vegs temping 105-Need to be hot held at 135 or cook closer to lunch

## ObservedNon-CriticalViolations

Total #3

Repeated # 0

**4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS OBSERVATION:** (*CORRECTED DURING INSPECTION*): wooden knife holder-not cleanable(may store knives in drawer or on magnetic strip)

4-602.13 - NONFOOD CONTACT SURFACES

**OBSERVATION:** refrigerator door gasket needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS OBSERVATION: a/c unit and blinds over sink need cleaned

| Inspection Outcome |  |
|--------------------|--|
|                    |  |

| Comments |  |
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|          |  |

Disclaimer

Amy ARE Edwards