

**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 Burger King Spring Mills	Facility Type Food Service Establishment	
Licensee Name Western Maryland Fast Foods, LP	Facility Telephone # 304 274-1461	
Facility Address 66 Cordial Court Falling Waters , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/07/2019	Total Time Spent 1.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk-In	37
Smoothie Station	38
Milk/Pie Refrigerator	
Main board	39
Whopper	167
Chicken	167
Salad Prep	
Milkshake Machine	38
Fry Hold	168

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BayBucket	Chemical		300300	QuatQuat	

**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>
<p><b>Total # 2</b> <b>Repeated # 2</b></p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Undated foods in walk-in and small refrigerator at front counter (have day dots, but what day will it expire or was it opened)</p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Soda nozzles in customer soda machine need cleaned (mold)</p>

<b>Observed Non-Critical Violations</b>
<p><b>Total # 15</b> <b>Repeated # 2</b></p>

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

**OBSERVATION:** Unlabeled food container in small dessert refrigerator at front counter

**4-302.12 - TEMPERATURE MEASURING DEVICES**

**OBSERVATION:** Thermometer needed in True shake refrigerator

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

**OBSERVATION:** Drawer at breakfast station needs replaced/repaired

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

**OBSERVATION:** Gasket on small chicken tender refrigerator/freezer needs replaced (torn)

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

**OBSERVATION:** Hamburger freezer needs defrosted

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** Cutting board needs bleached/cleaned/re-surfaced)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside of True Shake refrigerator needs cleaned

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

**OBSERVATION:** Drain hose under front customer drink counter needs secured to floor (out of drain)

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

**OBSERVATION:** Door to employee breakroom needs repaired (holes)

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

**OBSERVATION:** Hole in 3-Bay sink needs repaired (new ordered)

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

**OBSERVATION:** Water laying behind equipment in back storage room (hole in drain pipes??)

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

**OBSERVATION:** Gas detector box needs re-secured to wall beside employee break room

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

REPEAT OBSERVATION Floor under customer drink station needs cleaned

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

REPEAT OBSERVATION Hamburger grill hood/fryer hood vents need cleaned

**6-501.16 - DRYING MOPS**

**OBSERVATION:** Mop needs to air dry

***Inspection Outcome***

***Comments***

Disclaimer

Person in Charge



**Brandon Vanhorn**

Sanitarian



**Keith Allison**