

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

| <b>Establishment Information</b>                        |   |
|---|---|
| Facility Name<br>Step Ahead Preschool                   | Facility Type<br>Food Service Establishment |
| Licensee Name<br>Lisa Carpenter                         | Facility Telephone #<br>304263-6181         |
| Facility Address<br>418 Stribling Rd<br>Martinsburg, WV | Licensee Address<br>,                       |

| <b>Inspection Information</b> |                               |                          |
|-------------------------------|-------------------------------|--------------------------|
| Inspection Type<br>Routine    | Inspection Date<br>06/23/2017 | Total Time Spent<br>0.75 |

| <b>Equipment Temperatures</b> |                             |
|-------------------------------|-----------------------------|
| Description                   | Temperature (Fahrenheit)    |
| Left Fridge                   | 33                          |
| Right Fridge                  | therm reading 30-scan of 40 |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| milk                     | 41.5                     |

| <b>Warewashing Info</b> |                     |              |     |                |                |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| Sanitizerbottle         | Chemical            |              |     |                |                |

**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><br/> <b>Repeated # 0</b><br/> <b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b><br/> <i>This is a critical violation</i><br/> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> dressing bottles should be datemarked when poured from original container</p> <p><b>7-201.11 - SEPARATION</b><br/> <i>This is a critical violation</i><br/> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> bleach and disinfectant spray should not be stored on top of refrigerator</p> |

| <b>Observed Non-Critical Violations</b>   |
|---|
| <p><b>Total # 1</b><br/> <b>Repeated # 0</b><br/> <b>4-602.13 - NONFOOD CONTACT SURFACES</b><br/> <b>OBSERVATION:</b> clean dusty refrigerator and freezer shelving</p> |

| <b>Inspection Outcome</b> |
|---------------------------|
|                           |

**Comments**

Monthly pest control  
Watch left refrigerator for moistured  
Attending class on June 30

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards