

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



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Quality Inn	Facility Type Food Service Establishment
Licensee Name FAWV Associates LLC	Facility Telephone # 304 274-6100
Facility Address 1220 T.J. Jackson Dr. Falling Waters, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date January 27, 2017	Total Time Spent 0.87

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Juice cooler	40
Juice Machine	41
WHite refrigerator	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Eggs	136
Gravey	135

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 bay sink			+400	quat	

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 # 2 Repeated # 0
2-102.11 - DEMONSTRATION OF KNOWLEDGE <i>This is a critical violation</i> OBSERVATION: The Person in Charge (PIC) is unable to demonstrate knowledge of sanitizers and correct ppm..
4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 3 bay sink +400 ppm

Observed Non-Critical Violations

Total # 3

Repeated # 0

3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK

OBSERVATION: *When taking product out of a original container, you must relabel the product in the new container with name and expiration date on the muffins or 7 days which ever is stricter*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *Ceiling vents and surrounding ceiling needs cleaned in the diningroom area*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *Wall needs cleaned in the kitchen*

Inspection Outcome

Comments

Recommend food safety training, contact the Health Dept for dates and times for the next employee food training meeting.

Disclaimer

Person in Charge



sabrina Harmison

Sanitarian



Glenn GCO Ondick