

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Southside Group Home	Facility Type Food Service Establishment	
Licensee Name ResCare	Facility Telephone # 304 263-4871	
Facility Address 1207 West Virginia Ave Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/16/2017	Total Time Spent 0.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Fridge	41

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
<p>Total # 1 Repeated # 1 4-703.11 - HOT WATER AND CHEMICAL <i>This is a critical violation</i> <i>REPEAT OBSERVATION No sanitizer for dishes or food contact surfaces(High heat dishmachine used-Temp tape given) Bleach not allowed on site-Chlorox wipes not approved for food contact surfaces</i></p>

ObservedNon-CriticalViolations
<p>Total # 4 Repeated # 1 4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES <i>REPEAT OBSERVATION No sanitizer and no test strips</i></p> <p>4-602.13 - NONFOOD CONTACT SURFACES <i>OBSERVATION: suppression pipe at stove needs cleaned</i></p> <p>4-602.13 - NONFOOD CONTACT SURFACES <i>OBSERVATION: corner rack needs cleaned(dusty)</i></p> <p>6-501.13 - CLEANING FLOORS, DUSTLESS METHODS <i>OBSERVATION: floor perimeters need cleaned</i></p>

Inspection Outcome

Comments

Pest Control May 8, 2017

Dishmachine is heat sanitizer base-Given a temp tape to use and address of where to order

Staff sent out to purchase sanitizer and test strips

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards