

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b><i>Establishment Information</i></b>		
Facility Name <b>Martinsburg Rescue Mission</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Martinsburg rescue Mission</b>	Facility Telephone # <b>304 263-6901</b>	
Facility Address <b>608 W King St Martinsburg , WV</b>	Licensee Address <b>608 W King St Martinsburg , WV 25401</b>	
<b><i>Inspection Information</i></b>		
Inspection Type <b>Follow up</b>	Inspection Date <b>04/20/2018</b>	Total Time Spent <b>0.75</b>

<b><i>Equipment Temperatures</i></b>	
Description	Temperature (Fahrenheit)
True refrigerator walkin LG refrigerator	

<b><i>Warewashing Info</i></b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bucket3baysinkdis hmachine	chemicalchemical heat				

**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><i>Observed Critical Violations</i></b>
<b>Total # 0</b> <b>Repeated # 5</b>

**Observed Non-Critical Violations**

**Total # 5**

**Repeated # 5**

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION tray line needs cleaned-splash area needs cleaned better

**5-501.116 - CLEANING RECEPTACLES**

REPEAT OBSERVATION outside of trash cans need cleaned-trash can in serving area needs cleaned\*

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

REPEAT OBSERVATION floor in poor repair-areas black and top coat peeling up-\*Floor being cleaned-If no longer cleanable, then will need to be replaced

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

REPEAT OBSERVATION dishroom ledge pass thru-edges worn-\*needs repaired

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

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): all drains- clean drain beneath diishmachine\*

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 18**

**3-202.15 - PACKAGE INTEGRITY**

This is a critical violation

**OBSERVATION:** dented cans, found in storeroom, should be discarded

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

This is a critical violation

**OBSERVATION:** date marking needed for any food prepared and held over 24 hrs

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

This is a critical violation

**OBSERVATION:** large amount of expired product in refrigerators(donated items) Should be used immediately upon arrival or frozen-Dates need to be checked daily and rotated

**4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES**

**OBSERVATION:** test strips needed for stearamine tablets used at the 3 bay sink

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

**OBSERVATION:** green wire shelving rusty-located across from walkin and also inside walkin

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

**OBSERVATION:** walkin freezer floor-several bolts missing-flooring needs secured

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

This is a critical violation

**OBSERVATION:** walk in shelving needs thoroughly cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** storeroom needs thoroughly cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** white upright freezer-needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** area beneath griddles need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** base of food processors need cleaned

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

**OBSERVATION:** wall damaged where grey dishcart is stored(near dishroom)

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

**OBSERVATION:** dishroom caulk needs replaced behind spray sink

**6-501.111 - CONTROLLING PESTS**

This is a critical violation

**OBSERVATION:** mouse droppings observed throughout storeroom

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

**OBSERVATION:** walls need cleaned

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** floor in walkin and freezer need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** outside of 2 door freezer needs cleaned

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

**OBSERVATION:** ceiling-vents and light covers need cleaned and areas of ceiling where food splash is seen

**Inspection Outcome**

No additional reinspection required at this time.

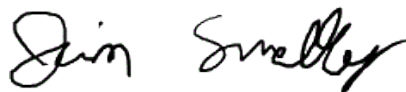
**Comments**

\*Reinspection fee of \$75. for todays visit-Pay within 10- days

\*Much Improvement observed from initial and 2nd inspection. Continue with daily cleaning and Pest Control

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**