

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Potomac Perks	Facility Type Food Service Establishment	
Licensee Name Potomac Perks	Facility Telephone # 304 274-2500	
Facility Address 11 Tabernacle Way Falling Waters , WV	Licensee Address 11 Tabernacle Way Falling Waters , WV 25419	
Inspection Information		
Inspection Type Routine	Inspection Date 03/24/2017	Total Time Spent 0.57

Equipment Temperatures	
Description	Temperature (Fahrenheit)
refrigerator	scan of 35
ice cream freezer	4

Food Temperatures	
Description	Temperature (Fahrenheit)
nacho cheese	125/165
steamer	138/165
hot dogs	152/180

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysnikspraybottle	chemicalchemical		200400+	proforcequatproforce	

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 # 3 Repeated # 2 2-102.11 - DEMONSTRATION OF KNOWLEDGE <i>This is a critical violation</i> REPEAT OBSERVATION (CORRECTED DURING INSPECTION): person in charge did not know how to calibrate thermometer, use sanitizer test strips, or temps for reheating--Shown/demonstrated</p> <p>3-403.11 - PROPER REHEATING PROCEDURES FOR HOT HOLDING <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): food needs to be reheated to 165 before placing in crockpot /grill</p> <p>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER <i>This is a critical violation</i> OBSERVATION: spray bottle of quat at 400+ppm</p>

Observed Non-Critical Violations

Total # 7

Repeated # 2

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: (CORRECTED DURING INSPECTION): probe thermometers need to be calibrated-shown how

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

REPEAT OBSERVATION refrigerator needs thermometer-mercury broken-scan of 35

4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES

OBSERVATION: quaternary test strips needed for Pro Force sanitizer

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

OBSERVATION: soft serve machine not working

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

OBSERVATION: spindle broken on milkshake machine

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION milkshake machine-splash area and crevices need cleaned(broken spindle needs cleaned also)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: back room-clean cobwebs

Inspection Outcome

Comments

*Hair needs to be up off shoulders when working

Disclaimer

Person in Charge

Sanitarian

Amy ARE Edwards