

**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 St. Luke's United Methodist Church	Facility Type Food Service Establishment	
Licensee Name St. Luke's United Methodist Church	Facility Telephone # 304	
Facility Address 700 New York Ave Martinsburg , WV	Licensee Address ,	
<b><i>Inspection Information</i></b>		
Inspection Type Routine	Inspection Date 08/03/2018	Total Time Spent 1.25

<b><i>Equipment Temperatures</i></b>	
Description	Temperature (Fahrenheit)
Whirl pool refrigerator	40
Continental Cooler	41
General Electric refrigerator Flowers	51
True cooler	16

<b><i>Warewashing Info</i></b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bleachbottle	Chem				

**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 # 5**

**Repeated # 0**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** [Orange juice out of date July 13, half & half out of date July 22

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** vegetable oil container covered in mold in back fridge

**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Bleach bottle +200 ppm , must be maintained at 50-100 ppm

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** Shelves of back room fridge need cleaned, food hanging off of them

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION:** Flies observed also crawling insects observed in the hot pad drawer

**Observed Non-Critical Violations**

**Total # 5**

**Repeated # 0**

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** True fridge in back room broken gaskets, need replaced

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside coffee cup cabinets need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside all drawers and cabinets and cupboards needs cleaned (especially utensils)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** tops of equipment in kitchen need cleaned

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

**OBSERVATION:** Floors behind and under equipment need cleaned.

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**Ruthanne Thompson**



**Glenn GCO Ondick**