

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name The Dining Room	Facility Type Food Service Establishment
Licensee Name Beverly Bly	Facility Telephone # 304 229-7510
Facility Address Dellinger Drive Inwood, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date January 17, 2019	Total Time Spent 2.03

Equipment Temperatures	
Description	Temperature (Fahrenheit)
New superior cooler	39
Pie cooler	41
True cooler right	41
True cooler left	39
Sandwich cooler	40
Salad cooler	39
Continental cooler	40
Dressing cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Soup	146
Pork	160
Gravey	138
Beef soup	167
Home fries	139
Chipped beef	138

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine	chem		50-100	bleach	
3 bay	chem		50		
Server bucket	chem				
Front server bucket					

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 # 1

Repeated # 0

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Bucket of sharp kitchen knives need recleaned, stored with old food stuffs dried to blades

Observed Non Critical Violations

Total # 12

Repeated # 2

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Bag of onions needs stored at least 6 inches off the floor, sitting on the floor

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Back cooler (meat) needs shelves repaired, rust.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of all the coolers in the kitchen need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION All kitchen bottom shelves and table legs need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Back door storage table needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Cooler doors and gaskets need cleaned, on the two standup kitchen coolers

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: All high stainless steel shelves need dusted

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Wall behind the dish machine needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor fan needs cleaned, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Vents need cleaned in the kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors behind and under equipment need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Stove hoods needs cleaned top.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Beverly Bly

Sanitarian



Glenn GCO Ondick

