

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Spice Connexion	Facility Type Food Service Establishment	
Licensee Name Rawat Spice Co LLC	Facility Telephone # 304	
Facility Address 796 Foxcroft Ave Martinsburg , WV	Licensee Address 796 Foxcroft Ave 101 Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 05/09/2018	Total Time Spent 3.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
corner unit	58**
3 door refrigerator	36
stainless steel refrigerator	37
beer cooler	32
condiment refrigerator	38
tandoor refrigerator	36

Food Temperatures	
Description	Temperature (Fahrenheit)
rice pudding	41.5
saucers	37-41
hot buffet food	138-167
**chicken drumsticks	128
balsamic rice	136 scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishmachine3bay	chemicalchemical		50100500	chlorinebleach	
sinkkitchensprayb	chemicalchemical		-500/50	bleach	
ottlesanitizerbuck	chemical				
etswaitstationspra					
ybottle					

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 # 8

Repeated # 2

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several mugs and a cup sitting on tables without lid and straw

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): rice bag stored on shelf opened and few items in freezer not covered tight

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: small refrigeration unit near stove not holding 41 or lower-temp scanning 47- 60(not used overnight) 12noon At 2:25pm-temp of pepper 40-Double check temperature in an hour and call refrigeration company if needed Food was stored in another refrigeration prior to use today

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): hot buffet-chicken drumsticks temping 128- new drumsticks placed on buffet 165+

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several items in 3 door refrigerator need to be dated

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): sanitizer bucket in cooks area not reading on test strip-0/50ppm and spray bottle at wait station not reading on test strip/50ppm

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): can opener and holster stored not clean

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): box of fly strips on shelf with canned goods

Observed Non-Critical Violations

Total # 29

Repeated # 2

2-304.11 - OUTER CLOTHING IN CLEAN CONDITION

OBSERVATION: employees should wear tops with sleeves-no tank tops to prevent contamination from sweat, etc.

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: spice containers need to be labeled.

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: numerous cloths laying on shelving and counter tops-should be stored clean and dry or in sanitizer buckets

3-501.13 - THAWING

OBSERVATION: (CORRECTED DURING INSPECTION): frozen spinach sitting out to thaw on counter top

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: paper liner beneath clean glasses, located at wait station, not a cleanable surface(use a tray)

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: (CORRECTED DURING INSPECTION): Thermometer used in condiment refrigerator reading -10

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

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

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

OBSERVATION: 2 door freezer -door gaskets torn(old model and gaskets cannot be replaced) and gaskets on both undercounter prep units torn

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: back of refrigeration unit not working needs cleaned and area where stored

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: green shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION tops of cans and tubs stored on green shelving need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: door tracks, windows and bottom of 3 door refrigerator need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION spice bottles and shelving by stove need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of equipment need cleaned and oven

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: door gasket needs cleaned on condiment refrigerator

6-202.15 - OUTSIDE OPENINGS, PROTECTED

OBSERVATION: (*CORRECTED DURING INSPECTION*): both door from kitchen and back door of building opened

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: dining area wall needs repaired-near wait station

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: floor needs repaired beneath soda machine in wait station

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink/2 bay sink-sink caulk needs to be removed and area cleaned-then replace

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: womens restroom-toilet tank lid broken.

6-501.111 - CONTROLLING PESTS

OBSERVATION: live bug near ice machine-none seen elsewhere

6-501.113 - STORING MAINTENANCE TOOLS

OBSERVATION: (*CORRECTED DURING INSPECTION*): knives should be stored separately from tools

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: mens restroom-walls and around base of toilet needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: shelving over 3 bay sink needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walls need cleaned-alot of splash

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling tiles and light covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: wait station-wall needs cleaned at soda station piping(mold)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restrooms-high dusting needed and ceiling vents need dusted

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: hood vents need cleaned

Inspection Outcome

Comments

Pest control-May 1

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards