

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Golden Corral	Facility Type Food Service Establishment	
Licensee Name Valley Corral LLC DBA - Golden Corral	Facility Telephone # 304 260-3500	
Facility Address 625 Foxcroft Ave Martinsburg , WV	Licensee Address 5104 W Village Green Drive Suite 10 Midlothian , VA 23112	
Inspection Information		
Inspection Type Complaint	Inspection Date 12/12/2017	Total Time Spent 1.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Meat Walk-in Refrigerator	
Meat room	
Pizza Prep	
Bakery reach-in	
Produce Walk-in	
Fryer Line Unit	
Fryer Cola Unit	
Bakery hot box	
grill line-open refrigerator	
breakfast prep	
hot hold -top	
hot hold-bottom	
hot box grill area	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ThreebaysinkMeatRoomBucketBeverageBucketSaladAreaDishMachineGrillBuckethotbuffetfryerlineDessertAreabakerydishmachinevegetablewash	ChemicalChemicalChemicalHeatChemicalchemicalchemicalchemicalheat				

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 # 0
Repeated # 0

Observed Non-Critical Violations**Total # 0****Repeated # 0****Inspection Outcome****Comments**

Written complaint received regarding bed bugs in the establishment.

1-Ecolab treatment received November 11, 2017 (No activity of insects noted by pest control)

2-Personal areas inspected-purse and coat storage-Nothing observed

3-Dining area seating inspected thoroughly-Nothing observed-Seats cleaned with Orange Force and Sanitizer

Per management, an employee mentioned they killed a bug but the type of bug was not verified. No bites were reported to management.

Bed bugs need a blood source to survive-Stainless steel kitchen equipment does not provide that source.

*Be sure all staff are coming to work clean

*Be sure to clean seating area thoroughly

Disclaimer

Person in Charge

Sanitarian

Amy ARE Edwards