

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Burger King-Inwood	Facility Type Food Service Establishment
Licensee Name Western Maryland Fast Foods, LP	Facility Telephone # 304 229-7992
Facility Address 4859 Gerrardstown Rd Inwood , WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 01/31/2017	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	30
Salad cooler	29
Hot hold Fry	35
Sandwich line cooler	40
Beverage cooler	36
Sandwich hot hold	38
Cashier cooler/milk soft serve refrig	174/179
sandwich heat lamp area	

Food Temperatures	
Description	Temperature (Fahrenheit)
sausage gravy	144-153 scan
french toast sticks	140 scan
breakfast items	142-179 scan
soft serve	24

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Grillsanitizer3baysinkdinin gareabucket	chemchemicalc hemical		505050	chlorinechlorine chlorine	

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 # 4

Repeated # 10

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): box of biscuits sitting on top of open bag of hamburgers in freezer

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several bottles of white milk with date of 1-27-17 in front refrigerator

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

This is a critical violation

OBSERVATION: amber and wire drip trays need thoroughly cleaned-If not cleanable, then replace

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): fryer cleaner stored on top of hot holding shelf.

Observed Non-Critical Violations

Total # 22

Repeated # 10

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employees hair, even if pony tail, should be up off shoulders

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

OBSERVATION: broken tan cart needs discarded

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

REPEAT OBSERVATION True hamburger freezer-ice build up

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION green shelving in storage area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of several sauce bottles need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: fryer area needs cleaned-sides of equipment, splash, etc

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of bag-n-box stand need cleaned and floor beneath

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside back fan and vent of soft serve and front beverage refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION dining room-area behind both ice chutes need cleaned

5-501.116 - CLEANING RECEPTACLES

REPEAT OBSERVATION mop sink needs to be cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION front cover to lobby soda machine cracked and taped together-needs replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: few ceiling tiles need to be secured into place

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: broken drain pipe coming out of wall by walkin needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall corners need repaired-by employee breakroom, bread storage area and to left of mop sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mens restroom-soap dispenser needs secured to wall

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walkin fan cover needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION vents on back of sandwich prep, salad prep and breakfast freezer need cleaned-dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION high dusting/cleaning needed-ceiling tiles, light covers, top of beam, around camera, etc

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: wall needs cleaned behind ice machine

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor drain beside walkin and beneath 3 bay need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor inside drink station needs cleaned(syrup).

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

REPEAT OBSERVATION fry area hood needs cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards