

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

No image found with name:  
Berkeley.png. Image files  
needed to be generated.

**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name A.C. & T. Falling Waters	Facility Type Food Service Establishment	
Licensee Name A.C. & T. Co., Inc	Facility Telephone # 304 274-1312	
Facility Address 18 Darla Ave Falling Waters , WV	Licensee Address RR 11535 Hopewell Rd. BOX 4217 Hagerstown , MD 21741	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/24/2019	Total Time Spent 1.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Chicken Walk-In	38
AC+T Walk-In	38
Norlake	55
True Prep Unit	40
Alto-Sham	136
Subway Refrigerator	39
Subway Case 1	40
Subway Case 2	41
AC+T Chicken Case	137
NuVu Hot Hold	156
Creamer cooler	37
2 walk in cooler	37
Hot dog roller	137
cHEESE WARMER	
Proofer	
Soup	152
Meatballs	165

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BayBucketSubwaybucket	Chemicalchemchem		400300400	QuatQuatQuat	

**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 # 2**

**2-301.14 - WHEN TO WASH**

**This is a critical violation**

**OBSERVATION:** Employee observed not washing hands before putting on gloves at front counter and handling RTE food (bacon). Need to wash hands before putting on gloves.

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

**This is a critical violation**

**OBSERVATION:** Norlake chicken refrigerator temperature is 55 degrees. Product temperature is 48 degrees with probe. Product from night before discarded. Chicken moved to walk-in.

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** BBQ sauce stored at room temperature after opening (refrigerate after opening on bottle)

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Clean plastic storage bins being stored not clean (subway)

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Slicer needs cleaned

**Observed Non-Critical Violations**

**Total # 6**

**Repeated # 2**

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

**OBSERVATION:** Gaskets on chicken Norlake refrigerator/Sandwich prep unit need replaced (torn)

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

REPEAT OBSERVATION Salad prep drawers need repaired (wire not approved) Sharp edges.

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** Subway cutting board needs cleaned/re-surfaced/bleached

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Top of microwave being store on prep table shelving needs cleaned

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

REPEAT OBSERVATION Clean plastic storage containers (subway) are being stored or stacked without being air-dried first..

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Sanitizer and wash control box above 3-Bay sink needs repaired (leaking)

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**Mindy Smith**



**Keith Allison**