

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Berkeley Medical Center	Facility Type Food Service Establishment	
Licensee Name Berkeley Medical Center	Facility Telephone # 304 264-1000	
Facility Address 2500 Hospital Drive Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/09/2017	Total Time Spent 2.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Unit 10	33
Hot box 2	148
Unit 11	40
Unit 8	38
Walk-in Unit 7	37
Walk-in Unit 6	39
warmer-Hot Box 3	170
Steam Table	140+
Unit 3	39
Pizza hot hold	141
Buffet Hot Hold	142
Grab n Go	41
Milk Cooler	39
12	42
Unit 4	40
Front Steam Table	142
Cafe Warmer	182
Unit 20	37
Unit 19	38
Drink unit	35
Hot box #1	145
Energy Drink	40
Water Cooler	41
Salad Buffet	max 40
Soups	139

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
PrepAreaBucketPrepBucket2	ChemicalChemicalC				20020
PrepBucket3DishMachineGrill	hemicalTemperature				020020
BucketPatientservicebucket	ChemicalChemical				0200

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 # 0****3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION***This is a critical violation***OBSERVATION: (CORRECTED DURING INSPECTION):** Cut cucumbers labeled to be discarded by 5/8/17 still in walk-in.**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION***This is a critical violation***OBSERVATION: (CORRECTED DURING INSPECTION):** Baby food in dry storage room found with a date of April 18, 2017.**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION: (CORRECTED DURING INSPECTION):** Clean utensil containers need cleaned inside**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE***This is a critical violation***REPEAT OBSERVATION** All drink dispenser nozzles and soda machine ice chute need cleaned**Observed Non-Critical Violations****Total # 19****Repeated # 0****3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK****OBSERVATION: (CORRECTED DURING INSPECTION):** Need to label shakers of salt/pepper and powdered sugar**4-202.16 - NONFOOD CONTACT SURFACES****OBSERVATION:** Milk crate in walk-in being used to store sandwiches in containers (not an easily cleanable container).**4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION****OBSERVATION:** Ice build up inside the ice cream storage unit**4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION****OBSERVATION:** Need to replace spatulas and whisks that show signs of wear**4-502.11 - GOOD REPAIR AND CALIBRATION****OBSERVATION:** Dish machine needs repaired, leaking water**4-602.13 - NONFOOD CONTACT SURFACES****OBSERVATION:** Plate rack needs cleaned**4-602.13 - NONFOOD CONTACT SURFACES****OBSERVATION:** Inside multiple cabinets on the grill line need cleaned**4-602.13 - NONFOOD CONTACT SURFACES****OBSERVATION:** Floors in all walk-ins need cleaned**4-602.13 - NONFOOD CONTACT SURFACES**

OBSERVATION: Fan covers in walk-in need cleaned in unit #6 (could be critical if product is left open cooling inside this unit)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Can goods in dry storage need wiped down due to dust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Some pieces of equipment in dry storage need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Grill stand needs cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Speed rack needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Large cracked around cement floor in outer dry storage area make cleaning and pest prevention difficult.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Need to fix floor drain cover and sill wall in mop room and fill holes walls and need to cover large holes in the dishroom areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Need to clean walls in mop area.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fan over prep area needs cleaned (slight dust build up).

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Power lines to the heatlamps need dusted on the hot line.

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

OBSERVATION: Need to clean hood vents on cook lines in kitchen.

Inspection Outcome

Comments

Management mentioned a remodel in the future. Plans for remodel must be submitted to the health department for review at least 30 days prior to the start of the remodel. Temporary plans for kitchen will have to be approved and inspected prior to use.

Disclaimer

Person in Charge



Sanitarian



Jennifer Beamer