

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

| <b>Establishment Information</b>                               |   |                          |
|--|---|--------------------------|
| Facility Name<br>Potomac Intermediate                          | Facility Type<br>Food Service Establishment |                          |
| Licensee Name<br>Berkeley Co. Board of Education               | Facility Telephone #<br>304                 |                          |
| Facility Address<br>5308 Williamsport Pike<br>Martinsburg , WV | Licensee Address<br>,                       |                          |
| <b>Inspection Information</b>                                  |   |                          |
| Inspection Type<br>Routine                                     | Inspection Date<br>05/24/2018               | Total Time Spent<br>1.50 |

| <b>Equipment Temperatures</b> |                                     |
|-------------------------------|-------------------------------------|
| Description                   | Temperature (Fahrenheit)            |
| Walk-in                       | 41                                  |
| Right Milk Cooler             | 40                                  |
| Left Milk Cooler              | 46 thermometer**/Milk internal temp |
| Continental Hot Hold          | 41                                  |
| Victory Hot Hold              | 175                                 |
| Beverage Air refrigerator     | 165                                 |
|                               | 38                                  |

| <b>Food Temperatures</b>   |                          |
|----------------------------|--------------------------|
| Description                | Temperature (Fahrenheit) |
| yogurt from walkin-10:15   | 42.5                     |
| green beans                | 155-160                  |
| spaghetti                  | 162-179                  |
| fruit cup from walkin-11am | 41                       |

| <b>Warewashing Info</b>      |                     |              |     |                |                |
|------------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name                 | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| DishmachineKitch<br>enBucket | Heatchemical        | 170          |     |                |                |

**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).

| <b>Observed Critical Violations</b> |
|-------------------------------------|
| <b>Total # 0</b>                    |
| <b>Repeated # 1</b>                 |

**Observed Non-Critical Violations**

**Total # 7**

**Repeated # 1**

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

**OBSERVATION:** left side hot hold unit-front door gasket pulling away from door corner-needs secured

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

**OBSERVATION:** water laying in bottom of both milk coolers-clean and check if repair needed

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

**OBSERVATION:** walkin freezer-caulking between ceiling panels peeling

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

**OBSERVATION:** walkin temping 38-44 on thermometers-yogurt temping 43.5(10:15)-temp taken at 11:05- fruit cup and yogurt temping 41-41.5 internally-Scan of 33 at 11:10. Temperature should hold 41 or lower at all times-Check for possible needed repair. No temperature taken this morning and recorded

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

**OBSERVATION:** dishmachine-caulk needs replaced (clean if possible)

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION ceiling vents need dusted in dishroom and storeroom

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

**OBSERVATION:** hood filters need cleaned

**Inspection Outcome**

**Comments**

\*Strawberry jelly pkts-Best by Dec 2017(walkin); Tartar sauce box hand dated 12-2016(no best buy stamp)  
Baking soda spill in walkin

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**