

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Trula B's	Facility Type Food Service Establishment	
Licensee Name B & R Enterprises, LLC	Facility Telephone # 304	
Facility Address Williamsport Pike Rd Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/19/2017	Total Time Spent 0.85

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Whirlpool cooler	39
Sandwich cooler	38
Beer and wine cooler	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	Chem		300-400	quat	

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
<p>Total # 3 Repeated # 2 3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Raw shell eggs stored above ready to eat food or above food with a lower final cooking temperature. in the Whirlpool cooler</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS <i>This is a critical violation</i> REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Multiple utensils need cleaned including sharp kitchen knives</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS <i>This is a critical violation</i> REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Power slicer needs cleaned, including the blade</p>

Observed Non-Critical Violations

Total # 8

Repeated # 2

2-402.11 - HAIR RESTRAINTS

REPEAT OBSERVATION Employee noted working in food preparation/cooking area without a hair restraint.

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Carryout cups stored in the basement need to be stored off the floor need to be stored off the floor 6 inches

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

REPEAT OBSERVATION Bibs of soda stored below the dirty equipment side of the 3 bay sink. Needs stored away from the 3 bay sink area

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Ice cream scoop is pitted to the point of stainless steel is worn off, needs replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Equipment in the kitchen cupboards that is covered in dust and only used once a twice a year needs cleaned and wrapped in plastic or somehow protected.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of the stand up freezers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bulk soda stand needs cleaned

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: Equipment in the basement needs cleaned and stored in bags until use or throw out if not working or sell.

Inspection Outcome

Comments

Disclaimer

Person in Charge


erika hutton

Sanitarian


Glenn GCO Ondick