

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Purple Iris Events	Facility Type Food Service Establishment	
Licensee Name Daniel V. Harshbarger/Purple Iris Events at Hartwood, Ltd.	Facility Telephone # 304 262-6110	
Facility Address 1956 Winchester Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 09/19/2018	Total Time Spent 1.80

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Traulsen cooler	38
Master-bilt cooler	40
Grill line cooler	
Salad cooler	
Randell cooler	39
White cooler	40
2 door glass cooler	39
Small beer cooler	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmac hineBleachbottle	chemchem		300-400		

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 # 4

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 14 containers of buttermilk out of date, 9-7 and 9-14

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Walk in cooler shelves need cleaned

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Mouse feces found in the hotwater room

ObservedNon-CriticalViolations

Total # 7

Repeated # 4

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Cases of food on the floor need up off the deck 6 inches

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cuttingboards need resurfaced

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Several cooler gaskets need repaired, torn

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Tops and stands need dusted of kitchen equipment

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Gaskets on several coolers need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Floors need painted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment.

Inspection Outcome

Comments

Disclaimer

Person in Charge



tiffany harshbarger

Sanitarian



Glenn GCO Ondick