

**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 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 ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 03/14/2018	Total Time Spent 1.57

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Traulsen cooler	40
Master-bilt cooler	38
Grill line cooler	39
Salad cooler	41
Randell cooler	39
White cooler	40
2 door glass cooler	39
Small beer cooler	39

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmachineBleachbottle	chemchem		+400+200	ppmbleach	

**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>
<p><b>Total # 2</b> <b>Repeated # 2</b></p> <p><b>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER</b> <b>This is a critical violation</b> REPEAT OBSERVATION 3 bay sink +400 ppm, dish machine +200 ppm bleach, need to be in the range of 200-400 quat and 50 -100 bleach</p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Several sharp kitchen knives need recleaned</p>

**Observed Non-Critical Violations**

**Total # 10**

**Repeated # 2**

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** Cutting boards need resurfaced or bleached

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Walkin cooler shelves need repainted

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Top of the salamander needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Table legs and bottom rails need cleaned in several pieces of equipment

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Grill stand needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Oven stand needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Speed rack in the kitchen needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Walk in freezer shelves need cleaned

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

**REPEAT OBSERVATION** Walk in floors need cleaned.

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

**REPEAT OBSERVATION** Floors need cleaned under and behind equipment

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



tiffany harshbarger

Sanitarian



Glenn GCO Ondick

