

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Dairy Queen- WInchester Ave	Facility Type Food Service Establishment	
Licensee Name D & D, LLC	Facility Telephone # 304 267-4791	
Facility Address 822 Winchester Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/04/2018	Total Time Spent 1.78

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Topping cooler	39
Front milk cooler	
Blizzard cooler	
True cooler	
Walk in cooler	39
Hot fry hold	184
Hoshizaki cooler	
Cooler drawers	
Milk cooler	40
Fridge 1	38
Fridge 2	40
Front cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Chili	139
Hotdogs	137
Fries	152
Hot held meats	138

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
KitchensanitizerbucketKitchenbucket3baysinkCHEM	chemchem		200-3003 00		

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 # 3

Repeated # 1

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Fridge 2 needs cleaned inside including the racks

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Several pans, lids stored unclean

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

This is a critical violation

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

Observed Non-Critical Violations

Total # 8

Repeated # 1

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Several lower shelves and legs need cleaned on the grill line and in the front server areas

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of equipment need dusted in the kitchen

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Floor freezer in the blizzard area needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Topping well freezer needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Black carryout containers for condiments need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Cone area up front needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walk in freezer needs to be repaired, large amount of ice forming on the floor.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walk in cooler and freezer floors need cleaned.

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Zachary Newcome



Glenn GCO Ondick