

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Golden Corral	Facility Type Food Service Establishment	
Licensee Name Valley Corral LLC DBA - Golden Corral	Facility Telephone # 304 260-3500	
Facility Address 625 Foxcroft Ave Martinsburg , WV	Licensee Address 5104 W Village Green Drive Suite 10 Midlothian , VA 23112	
Inspection Information		
Inspection Type Routine	Inspection Date 08/07/2018	Total Time Spent 2.83

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Meat Walk-in Refrigerator	35
Meat room	49
Pizza Prep	41
Bakery reach-in	34
Produce Walk-in	34
Fryer Line Unit	31
Fryer Cola Unit	41
Bakery hot box	137
grill line-open refrigerator	35
sauce unit	38
hot hold -top	171
hot hold-bottom	175
pizza prep bottom	41

Food Temperatures	
Description	Temperature (Fahrenheit)
salad buffet	36-38
soup	180
rice	176
taco meat	191
chili	203
food in hot hold	140-146 scan
chicken	187
meatloaf sauce	156

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ThreebaysinkMeatRoomBucketBeverageBucketSaladAreaDishMachineGrillBuckethotbuffetfryerlineDessertAreabakerydishmachinevegetablewash	ChemicalChemicalChemicalHeatChemicalchemicalchemicalchemical	yesyes-16060	20030020 0400+waterhot3003 00200-30 030-80ppm	quatquatheat	

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 # 9

Repeated # 9

2-102.11 - DEMONSTRATION OF KNOWLEDGE

This is a critical violation

OBSERVATION: Employee had soap and sanitizer buckets reversed-which could create misuse

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): salad dressing sitting out-not holding 41 -58--used by customer-discarded

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): pizza at 100-108d-sticker for pulling at 1:52 and time is 2:30.-pizza sticker pulled immediately but pizza not pulled til 2:45

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): quat sanitizer bucket over 400ppm-water should be lukewarm 70-75 degrees-corrected 300(150-400)

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: Soda machine behind nozzles and around ice shoot-mold build-up

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: produce walkin shelving needs cleaned-mold and food on shelving

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): salad-several utensils and pans stored not clean

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): salad-lemon slicer stored not clean and salad chopper-Must be washed every 4 hrs at dishmachine during use-Don't store equipment not clean on bottom shelf beneath table

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): small mixer-used at 12:30-Old water in bowl and splash area needs cleaned--Every 4 hrs clean or between uses/as needed

Observed Non-Critical Violations

Total # 44

Repeated # 9

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: water bottle used at meat grill needs to be labeled

3-501.13 - THAWING

OBSERVATION: (CORRECTED DURING INSPECTION): imitation crabmeat sitting out on cart thawing-temp of 41 Should be thawed under refrigeration or running water.

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

REPEAT OBSERVATION Thermometers in back of pizza unit reading 46 and food temp of 41

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

OBSERVATION: Ice cream freezer needs defrosted (on cleaning schedule for tonight)

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

OBSERVATION: Racks in prep unit rusty-may need replaced (fryer area)

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

OBSERVATION: Torn gaskets on prep unit and freezer in fryer area

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

OBSERVATION: Cutting boards worn and need of replacement

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

OBSERVATION: stained and damaged rubber spatulas should be discarded

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

OBSERVATION: gasket on sauce refrigerator door needs replaced-torn

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Coke refrigerator gasket and inside of door in fryer area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Cart holding salad bowls needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: 3 hot plates need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): outside of containers stored on waffle maker cart need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION splash area above buffets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bag in the box racks need cleaned-build-up

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Equipment in fryer area need detailed equipment-around gaskets and in between

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Ceiling tiles open in several areas in back of house

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Coving needs repair at corner of dish room and in chicken walk in cooler

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: New caulk needed at 3 bay sink and dish machine area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: restrooms-ceiling vents need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION center columns need painted

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: light out in hood over steamer and light out over front roll area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: hood filter broken over steamer area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION salad area-faucets leaking and sink leaking in grill area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION new caulk needed behind vegetable sink-salad area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION ceiling light out in produce walkin

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: restrooms-caulk needed at women's handsink and mens room paneling beneath hand dryer

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: Oven not in use and being stored outside-needs removed

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fan covers need cleaned in meat room

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor needs cleaned in dry stock area under racks

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fly blower needs cleaned at back door

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls need cleaned in salad area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: condensor to salad unit needs cleaned-dusty

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION produce walkin fan covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need cleaned at dishmachine, above and below 3 bay sink area in dish room

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Odor in dishroom-source unknown, drain?

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Green rack needs cleaned next to 3 bay sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Light shields need cleaned in back of the house and dining room area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Black ceiling vents in back of the house need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Hood light shields need cleaned and hood above ovens needs more detailed cleaning

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drain crate cover in fryer area needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned throughout-especially under equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Area above chocolate fountain needs cleaned-splatter

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

REPEAT OBSERVATION hood filters need cleaned

Inspection Outcome

Comments

*Non-critical violations need to be addressed before next 3-4 inspection

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards