

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name A.C. & T. Falling Waters	Facility Type Food Service Establishment	
Licensee Name A.C. & T. Co., Inc	Facility Telephone # 304 274-1312	
Facility Address 18 Darla Ave Falling Waters, WV	Licensee Address RR 11535 Hopewell Rd. BOX 4217 Hagerstown, MD 21741	
Inspection Information		
Inspection Type Routine	Inspection Date 05/03/2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Chicken Walk-In	36
AC+T Walk-In	36
Norlake	38
True Prep Unit	40
Alto-Sham	138
Subway Refrigerator	39
Subway Case 1	38
Subway Case 2	36
AC+T Chicken Case	146
NuVu Hot Hold	138
Creamer cooler	35
2 walk in cooler	34
Hot dog roller	136
cHEESE WARMER	139
Proofer	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BayBucketSubwaybucket	Chemicalchemchem		300200	QuatQuat	

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 # 5

Repeated # 1

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Lettuce slicer needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Vegetable slicer needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Inside of salad prep table drawers need cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Soda Nozzles need cleaned (mold on inside edge)

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Spray bottle in Subway needs labeled (water)

Observed Non-Critical Violations

Total # 5

Repeated # 1

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: Cutting board at front prep unit sitting on papertowel (non-cleanable surface)

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

OBSERVATION: Salad prep drawers need repaired (wire not approved) Sharp ends

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Clean pans are being stored or stacked without being air-dried first..

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fan covers in chicken walk-in need cleaned (mold)

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

OBSERVATION: Hood vents need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Mindy Smith



Keith Allison