

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Martinsburg Rescue Mission	Facility Type Food Service Establishment	
Licensee Name Martinsburg rescue Mission	Facility Telephone # 304 263-6901	
Facility Address 608 W King St Martinsburg , WV	Licensee Address 608 W King St Martinsburg , WV 25401	
Inspection Information		
Inspection Type Follow up	Inspection Date 04/09/2018	Total Time Spent 1.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True refrigerator walkin LG refrigerator	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bucket3baysinkdis hmachine	chemicalchemical heat				

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 # 18

3-202.15 - PACKAGE INTEGRITY

This is a critical violation

REPEAT OBSERVATION dented cans, found in storeroom, should be discarded

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): date marking needed for any food prepared and held over 24 hrs

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): large amount of expired product in refrigerators(donated items) Should be used immediately upon arrival or frozen-Dates need to be checked daily and rotated

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

This is a critical violation

REPEAT OBSERVATION walk in shelving needs thoroughly cleaned

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION mouse droppings observed throughout storeroom

Observed Non-Critical Violations

Total # 18

Repeated # 18

4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES

REPEAT OBSERVATION test strips needed for stearamine tablets used at the 3 bay sink

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

REPEAT OBSERVATION green wire shelving rusty-located across from walkin and also inside walkin

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

REPEAT OBSERVATION walkin freezer floor-several bolts missing-flooring needs secured

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION storeroom needs thoroughly cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION white upright freezer-needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION area beneath griddles need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION tray line needs cleaned-splash area and outside of table

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION base of food processors need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION outside of 2 door freezer needs cleaned

5-501.116 - CLEANING RECEPTACLES

REPEAT OBSERVATION outside of trash cans need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION dishroom ledge pass thru-edges worn

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION dishroom caulk needs replaced behind spray sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION wall damaged where grey dishcart is stored(near dishroom)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION floor in poor repair-areas black and top coat peeling up

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION ceiling-vents and light covers need cleaned and areas of ceiling where food splash is seen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION all sinks and drains-plumbing pipes need cleaned beneath sinks and floor drains need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor in walkin and freezer need cleaned

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 23

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: butter tubs need to have lids-in walkin

3-305.11 - FOOD STORAGE

OBSERVATION: food needs to be stored 6" off floor

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: sausages in hot hold box temping 129-initial temp not taken-Need to be reheated to 165-Corrected

4-501.12 - CUTTING SURFACES

OBSERVATION: white cutting boards need to be discarded

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

This is a critical violation

OBSERVATION: buffalo chopper needs cleaned thoroughly

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

This is a critical violation

OBSERVATION: 2 containers holding clean utensils and lids not clean inside-keep covered to keep food debris from dropping down in

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: can opener(and holster) found not clean

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of ketchup, mustard, condiment containers need to be cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside spice container tub needs cleaned and all lids

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: hot hold box-inside bottom, door ledge and outside needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inverted trays, stored on lower shelf by salad serving table, need cleaned out outside(food debris)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside microwave beside 2 door freezer needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: all tables need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: pot rack needs cleaned-very dusty

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: small stainless refrigerator/freezer need cleaned inside

6-202.15 - OUTSIDE OPENINGS, PROTECTED

OBSERVATION: back door needs a sweep-alot of daylight seen beneath and area for pests to enter

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No toweling available at handsink in serving area nor in dishroom

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: light bulb needs replaced in hood and in freezer

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: fruit flies-around trashcan in serving area and onions(trash emptied and onions discarded)

6-501.112 - DEAD OR TRAPPED PESTS REMOVED FROM TRAPS AT ADEQUATE FREQUENCY

OBSERVATION: Dead mice on glue boards need to be removed

6-501.113 - STORING MAINTENANCE TOOLS

OBSERVATION: tools should be stored separately from kitchen utensils

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned thoroughly kitchen, storeroom, mop room, etc esp along wall perimeters

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

OBSERVATION: hood and filters need cleaned

Inspection Outcome

Comments

*Pest control has treated storeroom-Floor and areas cleaned but more cleaning needed-Mouse droppings still observed

Reinspection fee-\$75. -Pay within 10 days

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 04/20/2018

Person in Charge



Sanitarian



Amy ARE Edwards