

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Blue Ridge CTC	Facility Type Food Service Establishment	
Licensee Name Blue Ridge CTC	Facility Telephone # 304 260-4380	
Facility Address 13650 Apple Harvest Drive Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/02/2018	Total Time Spent 1.58

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Victory cooler	39
Victory cooler 2	40
Salad cooler	40
Sandwich cooler	39
Walk in cooler	
Front hot box	153
Self serve cooler front	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Salad bar	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmac hine	chemchemt				

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 # 8

Repeated # 1

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: Employee observed with a cover drink, he placed the drink on the cuttingboard for the sandwich case, must have a designated place for employee drinks away from food contact areas

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Scoops for flour sitting on the scale table with flour still on them, must be cleaned before next use

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Inside the left victory cooler needs cleaned inside, right side bottm needs cleaned, and old dried produce hanging from the racks

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Multiple white mixers need recleaned, old food stuffs on them

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

This is a critical violation

OBSERVATION: Drying rack needs cleaned

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Multiple utencils and lids need recleaned, old food stuffs and dust

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Power slicer needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Multiple dough hooks and paddles need recleaned, old dough still on them

Observed Non-Critical Violations

Total # 14

Repeated # 1

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: (CORRECTED DURING INSPECTION): Cases of food stored on floor in the freezer

4-501.12 - CUTTING SURFACES

OBSERVATION: Cafe cutting boards need bleached.

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Tops of all the ovens need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bakery speed racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Can rack needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Grill and fryer stands need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Milk crated in the cafe can not be used for storage, not easilt cleanable.. Can only be used for milk only

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bottom of the slicer stand needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the victory coolers and freezer needs cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Scales need cleaned, flour

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dry stock shelves need cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

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

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors behind and under equipment need cleaned in multiple areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walk in freezer and cooler needs the floors cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



cynthia gruber

Sanitarian



Glenn GCO Ondick