

**FOOD ESTABLISHMENT INSPECTION REPORT**

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 6

CORE: 12

13 KA

PRIORITY FOUNDATION: 1

TOTAL: 19

20 KA

| ESTABLISHMENT: <u>Kitties of Spring Hills</u>   |          | PERMIT NO.: |  | DATE: <u>11/22/19</u>  |                                    |
|---|----------|-------------|--|--|------------------------------------|
| ADDRESS: <u>5623 Williamsport Pike</u>  |          |             | CITY: <u>Martinsburg</u>                                   |  | STATE: <u>WV</u> ZIP: <u>25401</u> |
| PERSON IN CHARGE/TITLE: <u>Johnish Walls</u>  |          |             |  | TELEPHONE:   |                                    |
| RECEIVED BY (SIGNATURE): <u>Johnish Walls</u>   |          |             | SANITARIAN (SIGNATURE): <u>J Shipley</u> <u>Mark Meier</u> |  |                                    |
| INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: |          |             |  |  | TIME: <u>2:00pm.</u>               |
| Corrected   | Priority | Repeat      | Code Reference   | Violation Description/Remarks/Corrections  |                                    |
| ✓   | P        |             | 4-501.11   | Plastic storage Bin cracked (side)   |                                    |
|   |          |             | 3-501.18   | Cottage Cheese out of date. 11/19/2019   |                                    |
|   |          |             | 3-302.12   | Dressing containers need labeled.  |                                    |
|   |          | RF          | 3-501.17   | Dressing containers need dated.  |                                    |
| ✓   |          |             | 4-202.16   | Foil used to line shelf - not cleanable  |                                    |
| ✓   | P        |             | 4-602.13   | Foil ppm under prep table needs cleaned  |                                    |
| ✓   | P        |             | 3-501.16   | Sauces with Refrigerate after opening sitting at room temperature for more than 4 hours. |                                    |
|   | P        |             | 3-302.11   | File to (steak) stored above Slop food (in True Refrigerator)                            |                                    |
| ✓   | P        |             | 4-501.11   | Handle on Superior Oven needs repaired.  |                                    |
|   |          |             | 4-602.11   | Can opener blade needs cleaned.  |                                    |
|   |          |             | 4-501.11   | Shelves (Door) in cooler # 9 need repaired.  |                                    |
|   |          |             | 6-501.12   | Ceiling vents in bathrooms need cleaned.   |                                    |
|   |          |             | 2-402.11   | Employees in food prep area not wearing hair restraints                                  |                                    |
| ✓   |          |             | 4-901.12   | Towels need to be stored in sanitizing solution  |                                    |
| ✓   |          |             | 7-201.11   | Sanitizer bottle stored over food  |                                    |
| ✓   | P        |             | <del>7-201.11</del>  | Cutting boards need resurfaced/cleaned   |                                    |
|   |          |             | 4-501.12   |  |                                    |

| Unit/Location/Item    | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM |
|-----------------------|----------|--------------------|----------|--------------------|----------|--------------------|----------|
| Superior Refrigerator | 40°      | Fries              | 155.5°   | Dish Machine       | 100ppm   | Chaf-dorp          | 135.5    |
| Chaf-Meat             | 35°      | True               | 32.5°    | 3-Bay Sanitize     | 300ppm   | Cooler #10         | 39°      |
| Superior Refrigerator | 38°      | Beverage           |          | True               | 37°      | Cooler #8          | 34°      |
|                       |          | Air                | 40°      | True prep          | 40.5°    | Walk-In            | 32°      |
|                       |          | Beer Cooler        | 38°      | 3-Bay Bar          | 300ppm   |                    |          |
|                       |          | Dish machine       | 100ppm   | Bucket             | 300ppm   |                    |          |



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

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OBSERVATION TOTALS

PRIORITY: 6  
CORE: 12 13 KA

PRIORITY FOUNDATION: 7  
TOTAL: 19 20 KA

ESTABLISHMENT: Ritzies Spring Mills PERMIT NO.: \_\_\_\_\_ DATE: 11/22/19  
 ADDRESS: 5623 Williamsport Pike CITY: Martinsburg STATE: WV ZIP: 25401  
 PERSON IN CHARGE/TITLE: X Johnson Walls TELEPHONE: (504) 291-1111  
 RECEIVED BY (SIGNATURE): X Johnson Walls SANITARIAN (SIGNATURE): J Shipley Health Admin RS.

INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 2:00 pm

| Corrected | Priority | Repeat | Code Reference | Violation Description/Remarks/Corrections                             |
|-----------|----------|--------|----------------|---|
|           |          |        | 6-501.12       | Floor fan needs cleaned   |
| ✓         |          |        | 2-301.14       | Observed employees not washing hands prior to putting on gloves       |
|           |          |        | 6-501.11       | Wall at 3-Bay sink needs repaired                                     |
|           |          |        | 4-501.11       | Gaskets on 2-Door True Refrigerator by back door need replaced (torn) |
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| Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM |
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