

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

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FOOD ESTABLISHMENT INSPECTION REPORT

<i>Establishment Information</i>		
Facility Name Lambert Park Concession Stand	Facility Type Food Service Establishment	
Licensee Name Parks and Recreation	Facility Telephone # 304 264-4842	
Facility Address 273 Woodbury Ave Martinsburg , WV	Licensee Address ,	
<i>Inspection Information</i>		
Inspection Type Routine	Inspection Date 05/25/2018	Total Time Spent 1.25

<i>Equipment Temperatures</i>	
Description	Temperature (Fahrenheit)
Refrigerator	56
freezer	50 scan

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 # 0

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

This is a critical violation

OBSERVATION: refrigerator/freezer not holding temp: refrigerator at 54/freezer 50(lower door not closing)-Chest freezer brought in-Refrigerator removed

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

This is a critical violation

REPEAT OBSERVATION several soda nozzles need cleaned

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): sanitizer needed

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION few mouse droppings observed in back room-none in kitchen Pest Control needed asap**

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (***CORRECTED DURING INSPECTION***): CLR should not be stored over sink-Chemicals should be kept in separate area

Observed Non-Critical Violations

Total # 8

Repeated # 0

4-302.12 - TEMPERATURE MEASURING DEVICES

OBSERVATION: probe thermometer needed 0-220degrees (meat thermometers on site)

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

OBSERVATION: edge of crockpot broken

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: splash area of microwave needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: all shelving needs cleaned

6-202.15 - OUTSIDE OPENINGS, PROTECTED

OBSERVATION: window screens needed for new windows

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: light covers need cleaned and ceiling tiles(food splash)

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: back room floor needs cleaned-dead bugs, mouse droppings, etc

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor perimeters need cleaned

Inspection Outcome

Comments

gloves, chlorine test strips, no sanitizer(corrected), no 0-220 degree probe thermometer

**Refrigeration at Rec center to be used not holding 41 or lower-temp of relish 44 and temp of ketchup 47

*Pest Control needed also for back room

**Only prepackaged items may be sold for Holiday weekend and until new refrigeration is installed-Will require a reinspection next week: Call to schedule 304-267-7130

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 06/01/2018

Person in Charge

Ren Watkins

Sanitarian

Amy Edwards

Amy ARE Edwards