

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Super 8 Hotel	Facility Type Food Service Establishment	
Licensee Name Super 8(Jay Ganesh LLC)	Facility Telephone # 304 263-0801	
Facility Address 2048 Edwin Miller Blvd Martinsburg, WV	Licensee Address 2048 Edwin Miller Blvd Martinsburg, WV 25404	
Inspection Information		
Inspection Type Routine	Inspection Date March 20, 2019	Total Time Spent 0.48

Equipment Temperatures	
Description	Temperature (Fahrenheit)
refrigerator	36

Food Temperatures	
Description	Temperature (Fahrenheit)
butter packets	36
milk and apple juice-empty pitchers	
orange juice	44.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 bay sink	chemical		200	multi quat	

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 # 2 Repeated # 1 3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): orange juice temping 44.5-end of breakfast time 4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: inside ice machine needs cleaned-chute and top

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Observed Non-Critical Violations
Total # 3 Repeated # 1
4-602.13 - NONFOOD CONTACT SURFACES OBSERVATION: (CORRECTED DURING INSPECTION): counter top needs cleaned where cereal is stored
4-602.13 - NONFOOD CONTACT SURFACES OBSERVATION: inside and outside of refrigerator needs cleaned
6-501.13 - CLEANING FLOORS, DUSTLESS METHODS REPEAT OBSERVATION floor needs cleaned especially around 3 bay sink

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards