

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name William Booth Home	Facility Type Food Service Establishment	
Licensee Name Stonebrook	Facility Telephone # 304	
Facility Address 2302 Locust grove Rd Hedgesville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/09/2019	Total Time Spent 1.00

Equipment Temperatures	
Description Refrigerator	Temperature (Fahrenheit) 57

Food Temperatures	
Description Marg. Mayo creamer	Temperature (Fahrenheit) 52 54 57

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bleachbottle	chem				

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
<p>Total # 2 Repeated # 0</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): All food in the refrigerator registered between 52-57 degrees, must be thrown out.</p> <p>4-703.11 - HOT WATER AND CHEMICAL This is a critical violation OBSERVATION: No sanitizer made at time of inspection</p>

Observed Non-Critical Violations
<p>Total # 0 Repeated # 0</p>

Inspection Outcome

Comments

Disclaimer

Person in Charge
On file

Sanitarian
Glenn GCO Ondick