

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Bedington Elementary School	Facility Type Food Service Establishment	
Licensee Name Berkeley Co. Board of Education	Facility Telephone # 304 274-2535	
Facility Address 149 Bedington Rd Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 04/19/2018	Total Time Spent 1.50

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Milk Cooler-kitchen	35
Walk-In	34
Hot Cabinet	182

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
green beans	190
carrots	197
sandwiches in hot hold	106-122

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
BucketDishMachi ne3baysink	ChemicalHeatche mical	160	10050	chlorineheatchl orine	

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b> <b>Repeated # 0</b></p> <p><b>3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> meatball sandwiches in hot hold box temping 106-122( meatballs temped 174 at cooking stage-lost temp during sandwich prep)-136-150 serving temp</p> <p><b>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> floor mixer and table mixer- small amount of residue on splash area needs cleaned</p>

**Observed Non-Critical Violations**

**Total # 2**

**Repeated # 0**

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

**OBSERVATION:** dishmachine-10:30-ran 3 cycles to have wash gauge read 150d-Recorded wash water temped at 9:45 at 161. Rinse temp reached 190d after 2 cycles-Check for needed repair

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** black floor fans need dusted

**Inspection Outcome**

**Comments**

\*Soy milk cartons-Best by date of Feb 2018

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**