

**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 Spring Mills High School	Facility Type Food Service Establishment	
Licensee Name Berkeley Co. Board of Education	Facility Telephone # 304 274-5141	
Facility Address 499 Campus Drive Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 12/12/2017	Total Time Spent 1.88

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	36
Hot box 1	170
Hot box 2	170
Hotbox 3	169
Traulsen cooler	41
Milk case 1-right	34
Milk case 2-left	40
Salad Case 1-Right	39
Salad Case 2- Left	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
corn	168,170
rice	136-143
taco meat	148-178
salad-left	34-40 scan
salad-right	36-38 scan

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachinebleac hbucket	heatchemical	yes-160	100	heatbleach	

**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 # 3**

**Repeated # 0**

**3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** liquid raw eggs stored on shelf over fruit

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** chopped meat date marked 11-29(from Monday)

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** measuring cup stored not clean-greasy

**Observed Non-Critical Violations**

**Total # 5**

**Repeated # 0**

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

**OBSERVATION: (CORRECTED DURING INSPECTION):** bin of white product should be labeled(sugar)

**4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Probe thermometers need to be calibrated

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** hood light bulb out-left side

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** front handsinks and center area handsink-water temp 71-88d (should be 100d)

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** dishmachine-caulk hanging off underneath area where racks enter machine allowing water to pour through onto floor

**Inspection Outcome**

**Comments**

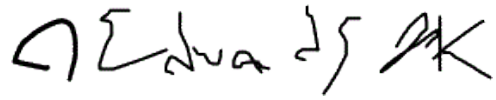
Watch milk cooler gasket(right side)

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**