

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Riverbend Store(deli)	Facility Type Food Service Establishment	
Licensee Name Cottle LLC, DAB Riverbend Store	Facility Telephone # 304 707-1424	
Facility Address 3247 Vineyard Rd Falling Waters , WV	Licensee Address 1010 Lindsay Lane Hagerstown , MD 21742	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 06/08/2017	Total Time Spent 0.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Pizza cooler	scan 40-THERMOMETERS broken
Walk in cooler	40
Biscuit warmer	not on
Sandwich cooler left	38
Sandwich cooler right	scan of 36
Frigidaire refrigerator	thermometer reading 50-food at 42.5

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chem		200	stearamine	

**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 # 1</b>  <b>Repeated # 0</b>  <b>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> Frigidaire refrigerator temping 42.5-adjusted</p>

**Observed Non-Critical Violations**

**Total # 8**

**Repeated # 0**

**2-402.11 - HAIR RESTRAINTS**

**OBSERVATION:** hats or hair restraints needed when prepping food

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

**OBSERVATION: (CORRECTED DURING INSPECTION):** Thermometer used in right side prep at 26-scan of 36 and Thermometers in pizza prep broken

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

**OBSERVATION:** gasket torn on pizza prep cooler

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** empty crockpot base needs cleaned inside

**4-603.16 - RINSING PROCEDURES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** 3 bay sink set up: wash, rinse, sanitize

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

**OBSERVATION:** walkin fan covers need cleaned

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

**OBSERVATION:** back vent of left prep unit needs cleaned

**6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION**

**OBSERVATION:** hood filters need cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards