

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

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FOOD ESTABLISHMENT INSPECTION REPORT

<i>Establishment Information</i>		
Facility Name Hilton Garden Inn	Facility Type Food Service Establishment	
Licensee Name Aikens Corporation	Facility Telephone # 304	
Facility Address Apple Harvest Drive Martinsburg , WV	Licensee Address ,	
<i>Inspection Information</i>		
Inspection Type Routine	Inspection Date 02/05/2018	Total Time Spent 2.00

<i>Equipment Temperatures</i>	
Description	Temperature (Fahrenheit)
Walk-In	39
Roll-In Beverage Air	34
3-Door Beverage Air Prep	40
Beverage Air 2-Door Tall	38
Bar Refrigerator	36
Meeting room Bar	36

<i>Warewashing Info</i>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine	Heat	160		Heat	

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 # 4

Repeated # 2

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Mozzarella cheese with use by date of November 29. 2017

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Clean dishes stored not clean

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Mixer/Slicer equipment under prep table needs cleaned (food debris)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

Observed Non-Critical Violations

Total # 17

Repeated # 2

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

OBSERVATION: Flour/Sugar/Rice and other bins need labeled

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting boards need bleached/cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of microwave needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Condiment/Salt/Pepper trays need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Brown plate storage cart in dry food storage area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Cabinet under dump sink for ice needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Cabinets under front cold hold need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Hot holds in back storage room need cleaned

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: Knives/Forks/Spoons need to be stored handle up.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Holes in mop room storage room wall need sealed/repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Hole in wall behind bag-in-the box needs sealed/repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Drain under bar handsink needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Alarm clock above knife storage needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor under/wall beside ice machine needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor behind fryers/grills needs cleaned

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

REPEAT OBSERVATION Hood vents above ovens/stove need cleaned

6-501.16 - DRYING MOPS

OBSERVATION: Mops need to air dry

Inspection Outcome

Comments

Disclaimer

Person in Charge


Daphne Campbell

Sanitarian


Keith Allison