

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Elmcroft	Facility Type Food Service Establishment	
Licensee Name EC Opco Martyinsburg LLC	Facility Telephone # 304 267-5800	
Facility Address 200 Gloucester Drive Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/20/2020	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Hot lamp	274
Artic Air cooler	40
Walk in cooler	39
Juice machine	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Beef and bean filling	138

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmac hineBucket	chemchemchem		30050-10 0		

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 Priority Violations

Total # 4

Repeated # 0

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

OBSERVATION: Walkin cooler racks need cleaned, old food and fungus hanging off the shelves.

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

OBSERVATION: Ice machine needs cleaned inside, mold

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

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

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

OBSERVATION: (*CORRECTED DURING INSPECTION*): Multiple scoops, measuring spoons and flippers are visibly soiled.

Observed Priority Foundation Items

Total # 0

Repeated # 0

Observed Core Violations

Total # 15

Repeated # 0

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Carbon and greas build up on all cooking equipment, needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Buscarts need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside plate holder needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: High shelves need cleaned in the kitchen

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dry stock speed rack and can rack needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of all equipment need dusted in the kitchen

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Hanging pan rack needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Middle island needs sides and legs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Black food containers in drystock needs cleaned inside

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Caulking around the 3 bay disharea needs repaired, missing and mold.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walls and the ceiling in the kitchen area still need repaired, some paint flaking, metal braces under drywall showing, holes and drywall needs painted .

6-501.111 - CONTROLLING PESTS

OBSERVATION: Mouse feces observed all over the drystock floor

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wires, hoses and cords need dusted in the kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned under and behind equipment.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need cleaned in the kitchen

Inspection Outcome

Comments

Will reinspect in 60 days to see if repairs are done on the walls and ceilings, will check to see other violations also. \$75 reinspection fee

Disclaimer

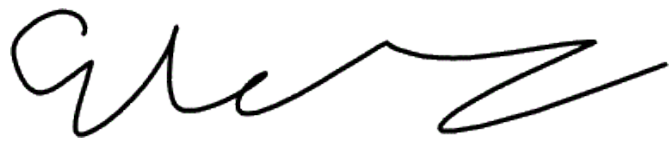
A re-inspection to assess your correction of these violations will be conducted on, or about, 04/20/2020

Person in Charge

Sanitarian



SAMUEL TIBO



Glenn GCO Ondick