

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Burger King Spring Mills	Facility Type Food Service Establishment	
Licensee Name Western Maryland Fast Foods, LP	Facility Telephone # 304 274-1461	
Facility Address 66 Cordial Court Falling Waters , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/09/2017	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	35
Smoothie Station	40
Milk/Pie Refrigerator	39
Main board	40
Whopper	163
Chicken	179
Salad Prep	26
Milkshake Machine	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BayBucket	ChemicalChemical		100100	ChlorineChlorine	

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
<p>Total # 2</p> <p>Repeated # 1</p> <p>3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Ice scoop for smoothies stored with handle in ice</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE <i>This is a critical violation</i> REPEAT OBSERVATION Inside of ice machine needs cleaned (mold)</p>

Observed Non-Critical Violations

Total # 11

Repeated # 1

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

OBSERVATION: Lines for coke machine in front lobby leaking and need repaired

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

OBSERVATION: Hamburger freezer needs defrosted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of all equipment need cleaned (grease)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of main board refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of chili/salad/chicken prep needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Wall under ketchup and mustard dispensers needs cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Dishes being stored without being air dried first.

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

OBSERVATION: Utensils need to be stored handle up

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Grease draining machine wheel needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Top of fryer hood needs cleaned (outside)

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

OBSERVATION: Hood vents above hamburger oven need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Amanda Vanhorn

Sanitarian



Keith Allison