

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Warm Springs Eatery	Facility Type Food Service Establishment	
Licensee Name Bonnie Butler	Facility Telephone # 304 264-0410	
Facility Address Warm Springs Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/12/2018	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Hobart Hot Hold Walk-In	36
Beverage-Air Meat True Refrigerator	38
Gravy	38
Sandwich Prep	157
Soup	36
True 2-Door	158
Drink (Orange) Machine	41
	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishwasherBucke tSprayBottle	ChemicalChemical		50100	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

Total # 4

Repeated # 9

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

This is a critical violation

OBSERVATION: Salads/vegetables/meats in all cold holds need to be dated

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION Shelving in Walk-In refrigerator needs cleaned (mold)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION Slicer needs cleaned

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Mouse droppings around back dry storage area.

Observed Non-Critical Violations

Total # 14

Repeated # 9

3-305.11 - FOOD STORAGE

REPEAT OBSERVATION Food stored on floors of both walk-ins. Needs to be 6 inches off floor

4-302.12 - TEMPERATURE MEASURING DEVICES

REPEAT OBSERVATION Thermometers needed in sandwich/meat coolers

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

REPEAT OBSERVATION Shelving in Walk-in refrigerator needs repaired

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

REPEAT OBSERVATION Ice build-up in walk-in freezer (needs repaired)

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

OBSERVATION: Metro Hot hold not working and needs repaired/replaced/removed

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

REPEAT OBSERVATION Door handle on True freezer needs repaired (sharp)

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting boards need replaced/re-surfaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Gaskets on Sandwich cooler need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Prep table shelving needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Drain under 3-Bay sink needs repaired (leaking)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Holes in wall to upstairs storage need sealed/repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Faucet at handsink needs repaired (rusting)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling vents/floor fans throughout establishment needs cleaned

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

REPEAT OBSERVATION Hood vents need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Randy Wasson

Sanitarian



Keith Allison