

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Katara's	Facility Type Food Service Establishment	
Licensee Name Kathy Jewell	Facility Telephone # 304 263-1181	
Facility Address 1615 Winchester Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/19/2019	Total Time Spent 1.35

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Tan refrigerator	41.5
Hobart cooler	37
White hallway cooler	41
Salad dressing cooler	41
Sandwich cooler	38
White kitchen cooler	39
White kenmoore cooler	40
Dessert cooler	40
Soda cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Soups	166

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SanitizerbucketsS praybottledishroo m3baysink3baysi nk	chemchemchem			300-400	

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 # 5

Repeated # 0

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw hotdogs out of date 2-13

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION Power slicer needs cleaned including including blade

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Sandwich cooler racks need cleaned and inside and doors need cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Multiple utencils need cleaned, stored unclean

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Hand mixer needs cleaned

Observed Non-Critical Violations

Total # 2

Repeated # 0

4-302.12 - TEMPERATURE MEASURING DEVICES

OBSERVATION: Multiple coolers need thermometers,

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the front dessert cooler needs cleaned, no food in at time of inspection

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



candie Wise



Glenn GCO Ondick

