

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Northside Group Home	Facility Type Food Service Establishment	
Licensee Name ResCare	Facility Telephone # 304 263-4742	
Facility Address 1200 Third St Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/16/2017	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Fridge	46*

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 # 1 Repeated # 0 3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING <i>This is a critical violation</i> OBSERVATION: refrigerator temping 46-milk temping 44.5-dial adjusted

Observed Non-Critical Violations
Total # 5 Repeated # 0 4-602.13 - NONFOOD CONTACT SURFACES OBSERVATION: cabinets-those with dead ants need cleaned inside 4-602.13 - NONFOOD CONTACT SURFACES OBSERVATION: drainboard needs cleaned 4-602.13 - NONFOOD CONTACT SURFACES OBSERVATION: outside of oven needs cleaned 4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES OBSERVATION: utensils should be inverted when stored(crocks) 4-903.12 - EQUIPMENT/UTENSILS/LINENS-NOT STORED IN PROHIBITED AREA OBSERVATION: food should not be stored beneath plumbing pipes

Inspection Outcome

Comments

Dishmachine high temp sanitizer-thermo label given to order for home
Pest control May 8, 2017
*New kitchen cabinets to be installed in the next month

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards