

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name The Peppermill	Facility Type Food Service Establishment	
Licensee Name The Peppermill	Facility Telephone # 304	
Facility Address 200 W Burke St Martinsburg , WV	Licensee Address 200 W Burke St Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 04/24/2018	Total Time Spent 3.27

Equipment Temperatures	
Description	Temperature (Fahrenheit)
3 door reachin	40
Sous Vide refrigerator	33
Salad station prep	40
Dessert unit	30
Chef base	37
dishroom 2 door refrigerator	41.5
upstairs bar-2 door	34
upstairs bar-single door #2	34
main bar-beer cooler	40
dishroom-2 door refrigerator	42.5*/41.5-temp dial adjusted
top of salad prep	items temping 44, 45-pickles,
service area refrigerator	coleslaw, onions
	36

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishmachine- kitchendishmachi ne- bar mainfloorsaniti zerbucketsdownst airsbar/3bay- bucket	chemicalhightem pchemical	3rdlabel-160	100ppm2 00100ppm	chlorineheatqu atstearamne	

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 # 10 Repeated # 0</p> <p>3-202.15 - PACKAGE INTEGRITY This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): several dented cans found in dry storage</p> <p>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND</p>

SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): both bars-raw eggs should be stored at lowest area of refrigerator to prevent contamination

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): salad prep-items in small pans in top of prep temping 44-45 degrees-Lower area temping 40-Small pans placed in larger pan and may not be enough air circulation for cooling

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): meat stored in chefs refrigerator not date marked(from Thursday)

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): items in pastry refrigerator and salad unit not datemarked

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): numerous items in pastry refrigerator and salad prep and back refrigerator from March and early April --7 days allowed once prepared or placed into another container from original-Also few items found at bars past date

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): downstairs bar-3 bay sink and sanitizer bucket too weak-reading 100ppm-200ppm Also upstairs 3 bay sink-too weak less than 100

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): upstairs bar-soda nozzle needs cleaned

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

This is a critical violation

OBSERVATION: shelving in dish area holding clean pans needs cleaned-Need barrier to prevent splash on outside of pans also

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

This is a critical violation

OBSERVATION: black table top mxer needs splash area cleaned

ObservedNon-CriticalViolations

Total # 24

Repeated # 0

2-402.11 - HAIR RESTRAINTS

OBSERVATION: (*CORRECTED DURING INSPECTION*): hair restraint needed for chef

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: (*CORRECTED DURING INSPECTION*): wait station-water spray bottle needs to be labeled

3-305.11 - FOOD STORAGE

OBSERVATION: beverage wait station-food should not be stored beneath handsink plumbing

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: (*CORRECTED DURING INSPECTION*): downstairs bar-towel for beneath dishes not cleanable

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: upstairs bar-black napkins beneath drinking glasses not cleanable surface

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

OBSERVATION: main bar dishmachine-ran 3 temp tapes for correct temperature-160d-Allow unit to warm up before using-Purchase temp tapes for testing

4-501.12 - CUTTING SURFACES

OBSERVATION: prep unit cutting board needs replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: upstairs bar-dirty dish tray and stand needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: shelving in grill area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside bottom of upright freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: lower shelving holding blender and processor bases needs cleaned-and all bases

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sous vide refrigerator shelving needs cleaned(emptied due to temp fluctuation earlier in morning)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: area beneath cutting board needs cleaned-prep unit

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: speed rack and tray holding foil needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: dishroom-refrigerator needs cleaned-splash

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: equipment needs to air dry before storing..

6-301.14 - HANDWASHING SIGNAGE

OBSERVATION: No handwashing signage is provided at handsink by 3 bay sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: dishroom-air vent chutes need covered

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: hood light needs replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: upstairs bar restroom-new caulk needed at left of sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: paint chipping on dishroom floor

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: unused equipment-clean and cover(slicer, etc)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: upstairs bar-floor drain and plumbing pipes need cleaned

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

OBSERVATION: hood and hood filters need cleaned

Inspection Outcome

Comments

sous vide refrig was at 60d at 8:50am-New batteries needed-Temp down to 33 (no product)

Disclaimer

Person in Charge

A handwritten signature in black ink, appearing to be 'G. M.', written in a cursive style.

Sanitarian

A handwritten signature in black ink, appearing to be 'Amy ARE Edwards', written in a cursive style.

Amy ARE Edwards