

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Long Branch Saloon & Grill	Facility Type Food Service Establishment
Licensee Name (Owner Not Set)	Facility Telephone # 304 754-6145
Facility Address 587 Baxter Rd Hedgesville, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date June 26, 2017	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
3 door refrigerator	34
bar refrigerator-right	37
prep unit	41.5-top/ bottom-items 45.5/46
beer walkin	58
bar refrigerator-3 door	37
bar refrigerator-left	38

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	
3 bay sink	chemical		200 (signature)			

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 # 5 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): cups without handles in spices not approved</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING <i>This is a critical violation</i> OBSERVATION: bottom area of prep unit not holding 41 or lower-peppers and cheese temping at 45.5. & 46-Dial adjusted-Dropping in temp to 43</p>

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): several items past date-Turkey, ham, gravy, cheese 6-14, 6-16, 6-17

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): milk in bar refrigerator from 6-23

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: flies in kitchen

Observed Non-Critical Violations

Total # 18

Repeated # 6

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

REPEAT OBSERVATION 2 white freezers need to be defrosted and left bar freezer inside mini refrigerator

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

OBSERVATION: water laying in bottom of 3 door refrigerator

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of spice containers and little tubs stored beneath grill area need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: shelf above grill needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: 3 door refrigerator and 3 door bar refrigerator-fan covers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION 2 door stainless freezer-inside bottom and outside vent needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): area beneath prep unit cutting board needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: beer cooler-shelving needs cleaned(cob webs)

6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING

OBSERVATION: restrooms front-light bulbs should be shatterproof or cover needed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: womens restroom- floor tile damaged beside wall -right stall

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION restrooms-hot water needs to be metered for 15 seconds

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: (CORRECTED DURING INSPECTION): front cover of floor fan missing

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: threshold going into ATM area needs repaired

Ganville *OK*

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: table beneath slicer-if equipment is not used, should be cleaned and covered

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: outside of a/c unit located over deli prep needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: back of floor fan needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor needs cleaned-wall perimeters and floor greasy beside fryer area

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

REPEAT OBSERVATION hood filters need cleaned

Inspection Outcome

Comments

Water sample taken-1.0ppm chlorine
Back bar not currently in use-Was inspected

Disclaimer

Person in Charge

Gail L. Koecher

Sanitarian

Amy Edwards

Amy ARE Edwards