

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Blue White Grill	Facility Type Food Service Establishment
Licensee Name Mr and Mrs William Brown	Facility Telephone # 304 263-3607
Facility Address 101 N Queen St Martinsburg , WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 02/09/2017	Total Time Spent 1.62

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Dishroom cooler	40
Grill cooler	39
Sandwich cooler	49
Walk in cooler	41
Server cooler	40
Pie cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot steamtable items	139
Chili	172
Au Ju	189
Coleslaw	49
Easy eggs	50
Chicken	49
CHeese	50
Groundbeef	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineSanitizer	heat				heat

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 # 3

Repeated # 5

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): All food in the sandwich cooler on line 49F

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

This is a critical violation

OBSERVATION: Ice machine needs cleaned inside, mold

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned

Observed Non-Critical Violations

Total # 7

Repeated # 5

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting boards need resurfaced.

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Multiple cooler racks need repaired, rust.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Lids on dry products in the kitchen needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Drystock and pan shelves need cleaned in the kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Screen needs placed back on to the hole in the wall near the hand sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling needs cleaned in multiple areas of the kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walk in cooler fins in back needs cleaned and fan cover needs cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



wt brown

Sanitarian



Glenn GCO Ondick