

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b><i>Establishment Information</i></b>		
Facility Name <b>Lamb Chops Club</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Shirley Cooper</b>	Facility Telephone # <b>304 263-0122</b>	
Facility Address <b>268 Eagle School Rd Martinsburg , WV</b>	Licensee Address ,	
<b><i>Inspection Information</i></b>		
Inspection Type <b>Routine</b>	Inspection Date <b>07/25/2018</b>	Total Time Spent <b>1.28</b>

<b><i>Equipment Temperatures</i></b>	
Description	Temperature (Fahrenheit)
Cooler	39
Beer cooler	39
2 door cooler	39

<b><i>Warewashing Info</i></b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chem		50-100		

**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**

**3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION**

**This is a critical violation**

**OBSERVATION:** Shell eggs need to be placed at the bottom of the unit, Follow hierarchy of food.

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Multiple salads no date marking, must be dated and labeled after made 7 days max

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Milk out of date 7-4-18

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** All silverware needs cleaned, stored unclean

**5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Handwashing sink in the bar needs only to be used for handwashing, sink cluttered with cans, and cleaning supplies

**Observed Non-Critical Violations**

**Total # 5**

**Repeated # 0**

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Black shelves need cleaned

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** piping for drink gun needs repaired

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Outside area needs trash picked up.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Fan needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floors need cleaned in the food area

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**shirley cooper**



**Glenn GCO Ondick**