

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

No image found with name:  
Berkeley.png. Image files  
needed to be generated.

**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Orioles Club 313	Facility Type Food Service Establishment	
Licensee Name Martinsburg Nest 313, FOO	Facility Telephone # 304 283-2159	
Facility Address 930 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 04/30/2018	Total Time Spent 1.42

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Sandwich cooler	30
Refrigerator	37
Beer cooler holding cut fruit	37
Wine cooler	33

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbucket3b aysink	chem		200200	stearamineste araminetabs	

**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 # 4**

**Repeated # 4**

**2-401.11 - EATING, DRINKING, OR USING TOBACCO**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** employee coffee mug and cup needs lid and straw-store away from prep areas

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** container of opened cheese wiz from 4-11 and mild sauce not dated-stored in prep unit and refrigerator

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

**This is a critical violation**

**OBSERVATION:** bar-inside stored blender not clean

**4-703.11 - HOT WATER AND CHEMICAL**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** bar-no sanitizer stored at bar

**Observed Non-Critical Violations**

**Total # 22**

**Repeated # 4**

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

**OBSERVATION:** bottles with clear liquid stored on table near fryer need to be labeled

**4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY**

**OBSERVATION:** Thermometer used in top of sandwich unit not accurate-scan of 35 and thermometer reading 0

**4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** bar-no chemical test strips located

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** beer closet-lower storage shelving needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** bar keg cooler-inside door gaskets and drip pans need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** outside of 3 drawer utensil storage needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** bar-basic cleaning of surfaces needed to remove "stickiness"

**4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES**

**OBSERVATION:** forks, spoons, bowls should be stored inverted

**6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING**

**OBSERVATION:** light bulb in hood needs to be covered or shatterproof

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

**OBSERVATION:** both restrooms-caulk pulling away from wall behind sink

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

**OBSERVATION:** kitchen ceiling lights not working and several in bar "blinking"

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

**OBSERVATION:** white shelving needs cleaned where register and computer are located

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

**OBSERVATION:** coffee station-inside bottom area beneath shelving and tubing needs cleaned

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

**OBSERVATION:** restrooms-need cleaned esp. around base of toilets in men's room

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

REPEAT OBSERVATION 3 bay sink-floor behind sink and floor drain need cleaned

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

REPEAT OBSERVATION walls and ceiling tiles need cleaned where splashed

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

REPEAT OBSERVATION bar-ice stand needs cleaned and wall behind bin(floor wet beneath bin)

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

**OBSERVATION:** sandwich prep-back exposed motor area needs cleaned

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

REPEAT OBSERVATION restroom ceiling fans need cleaned and kitchen air intakes and light covers

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** floor needs cleaned behind deep fryer and stove

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** bar floor needs cleaned esp under keg cooler and perimeters

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

**OBSERVATION:** hood, hood filters and ansul system needs cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**Amy ARE Edwards**