

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Boyd's Steakhouse	Facility Type Food Service Establishment	
Licensee Name Boyd's Steakhouse LLC	Facility Telephone # 304	
Facility Address 109 N Queen St Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 11/06/2017	Total Time Spent 1.55

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beer cooler	41
Walk in cooler	39
Dinner cooler	39
Salad case	40
Walk in cooler lower level	37
Beer cooler	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBar3baysinkDishmachine	chemchem				

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 # 4</p> <p>Repeated # 5</p> <p>3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION</p> <p>This is a critical violation</p> <p>REPEAT OBSERVATION (CORRECTED DURING INSPECTION): cHICKEN AND KRAUT, OUT OF DATE 11-4</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</p> <p>This is a critical violation</p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): Vegetable slicer needs cleaned, stored unclean</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</p> <p>This is a critical violation</p> <p>OBSERVATION: Under racks in the walk in cooler need cleaned, old food hanging off racks over ready to eat foods</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</p> <p>This is a critical violation</p> <p>REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Can opener blade needs cleaned</p>

Observed Non-Critical Violations

Total # 8

Repeated # 5

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Ribs stored on the floor in the upper walk-in cooler needs up off the floor

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Back prep case needs door repaired

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Torn gaskets on refrigeration equipment needs replaced

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Outside of char broiler, fryers grills and the salamander need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Inside plastic storage containers need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Plumbing being repaired at time of inspection.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hood vents need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned on both levels including the walk ins

Inspection Outcome

Comments

Disclaimer

Person in Charge



drew nolan

Sanitarian



Glenn GCO Ondick