

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name LUST	Facility Type Food Service Establishment	
Licensee Name Lynn Perkins	Facility Telephone # 304 261-6972	
Facility Address 1110-A Hedgesville Rd Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/12/2018	Total Time Spent 1.33

Equipment Temperatures	
Description	Temperature (Fahrenheit)
2 door kitchen cooler	41
Sandwich cooler	38
Water cooler	40
Wine cooler	38
Beer cooler	41
Hot cheese machine	135
Soda cooler	38
True cooler	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkbar3bays inkkitchen	chemchem		300	300	

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 # 2

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Shell eggs must be stored on bottom shelf, treat has raw poultry

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Inside the soda guns need cleaned

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

This is a critical violation

REPEAT OBSERVATION Ice machine needs cleaned inside

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

This is a critical violation

REPEAT OBSERVATION Glass cooler in kitchen needs shelves cleaned

Observed Non-Critical Violations

Total # 6

Repeated # 2

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Wrapped and prepped bake potatoes stored on the floor, must be stored at least 6 inches off the floor

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Dry stock shelves need repaired, rust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Seasoning shelf needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Floor tile needs repaired in several areas of the kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors under and behind the bar need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

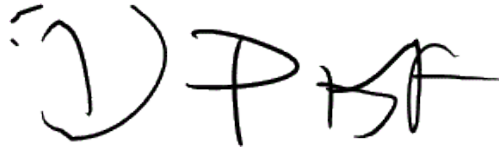
REPEAT OBSERVATION Floors need cleaned behind and under equipment

Inspection Outcome

Comments

Disclaimer

Person in Charge

Handwritten signature of Dan Plaza in black ink, consisting of a stylized 'D', 'P', and 'SA'.

dan Plaza

Sanitarian

Handwritten signature of Glenn GCO Ondick in black ink, featuring a stylized 'G' and 'O' followed by a long horizontal line.

Glenn GCO Ondick