

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Kitzies	Facility Type Food Service Establishment	
Licensee Name Cottle Chrisiti, LLC	Facility Telephone # 304 263-5797	
Facility Address 1545 Rock Cliff Drive Martinsburg , WV	Licensee Address 1545 Rock cliff Drive Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 12/12/2018	Total Time Spent 1.40

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich case	39
Walk in cooler	38
True cooler	39
Beer cooler avg	
Hot passover	114
Traulsen cooler	
Fry warmer	137

Food Temperatures	
Description	Temperature (Fahrenheit)
Soups	136
Hot food	141

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBar3bays inkDISHMACHINE	chemchemical		150-2005 0-100	quatbleach	

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 # 3

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw beef stored over raw seafood in the cooler drawers under the grill

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Hand dicer needs cleaned, stored with out cleaning red onion out if the blades

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

ObservedNon-CriticalViolations

Total # 8

Repeated # 3

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting boards need bleached or resurfaced

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Dinner cooler gaskets need repaired, torn

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Walk in cooler racks, starting to rust, needs repaired

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelf under the Charbroiler needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Pot rack needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bottom of the dinner case needs cleaned, non food contact area

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Speed rack needs cleaned, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned under the equipment in the walk ins and along the walls under the equipment in the kitchen

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



christi walls



Glenn GCO Ondick