

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

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FOOD ESTABLISHMENT INSPECTION REPORT

<i>Establishment Information</i>		
Facility Name Blue White Grill	Facility Type Food Service Establishment	
Licensee Name Mr and Mrs William Brown	Facility Telephone # 304 263-3607	
Facility Address 101 N Queen St Martinsburg , WV	Licensee Address ,	
<i>Inspection Information</i>		
Inspection Type Routine	Inspection Date 01/30/2019	Total Time Spent 1.47

<i>Equipment Temperatures</i>	
Description	Temperature (Fahrenheit)
Dishroom cooler	38
Grill cooler	41
Sandwich cooler	40
Walk in cooler	39
Server cooler	38
Pie cooler	41

<i>Food Temperatures</i>	
Description	Temperature (Fahrenheit)
Hot line food	138

<i>Warewashing Info</i>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineSanitizer	heat				

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 # 4

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need racks cleaned

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

This is a critical violation

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): Vegetable dicer needs cleaned, onion left in the blades

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

This is a critical violation

REPEAT OBSERVATION Inside the ice machine needs cleaned

Observed Non-Critical Violations

Total # 12

Repeated # 4

4-501.110 - MECHANICAL WAREWASHING EQUIPMENT, WASH SOLUTION TEMPERATURE

OBSERVATION: Warewashing not reaching 150F must hand wash rinse and sanitize until repaired

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cuttingboards need bleached or resurfaced

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Gaskets need repaired in multiple coolers, torn.

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Lids for the icecream case need repaired, plastic cracked

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Shelves in multiple cooling units need repaired, rust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Chest freezer downstairs needs outside cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Upper shelves need cleaned in the kitchen and grill areas

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Blender base needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Water softer or surrounding pipes are leaking water on to the floor

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: Basement has old equipment, if not needed discard

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors behind and under equipment need cleaned].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walls need cleaned in the grill area/ dishroom

Inspection Outcome

Comments

Disclaimer

Person in Charge



WT Brown

Sanitarian



Glenn GCO Ondick