

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Sam & Jakes Sports Bar	Facility Type Food Service Establishment	
Licensee Name Carol Jean LLC	Facility Telephone # 304	
Facility Address 3485 Winchester Ave Martinsburg , WV	Licensee Address 3485 Winchester Ave Martinsburg , WV 25404	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/25/2017	Total Time Spent 1.50

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Beer Cooler Coolers	36-41
Keg Cooler	42
Mini Fridge	38
2 Door Fridge	39-41
Prep Unit	38-41
Outside Fridge	39
Bar cooler other side	38

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar3Bay	Chemical		200		Quaternary

**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 # 5**

**Repeated # 0**

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** Observed cup on top of bar cooler with out tight fitting lid and straw.

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cut lime in front bar cooler and crab meat/soup in kitchen fridge observed with no date mark.

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** Few items in front bar cooler and kitchen fridge observed past expiration.

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** Clean utensils being stored in not clean containers.

**5-103.11 - CAPACITY**

*This is a critical violation*

**OBSERVATION:** The hot water system is incapable of meeting the peak demands of the food establishment by not providing hot water. Washed hands with hot water and staff washed dishes with hot water.

**Observed Non-Critical Violations**

**Total # 5**

**Repeated # 0**

**4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Light out under hood.

**4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION**

**OBSERVATION:** Up right freezer in poor repair, ice build up.

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Bottom inside area of back bar cooler observed not clean.

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Bottom shelf of upright freezer observed not clean.

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

**OBSERVATION:** A lot of debris and litter near outside bar area, rodent/pest harborage.

**Inspection Outcome**

Facility will be re-evaluated at the next routine inspection.

**Comments**

Disclaimer

Person in Charge

A handwritten signature in black ink that reads "CJ Dove". The "CJ" is written in a large, stylized, cursive font, and "Dove" is written in a more standard cursive script.

CJ Dove

Sanitarian

A handwritten signature in black ink that reads "Robert RAD Deener". The signature is highly stylized and cursive, with the letters "RAD" being particularly prominent and bold.

Robert RAD Deener