

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Outback Steakhouse	Facility Type Food Service Establishment	
Licensee Name Outback Steakhouse	Facility Telephone # 304 262-2406	
Facility Address 790 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 11/28/2018	Total Time Spent 2.70

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Bar fridge	38
To go Fridge	38
Salad Prep Unit	33-37
Saute Prep	40
Meat Fridge	37
walkin	31
Dessert cooler	37
reach in-fry	37
Traulsen Freezer/Fridge	36
lettuce bin	33
New Low Boy grill cooler	
dish cold holding unit	18

Food Temperatures	
Description	Temperature (Fahrenheit)
egg wash	35/40
top prep-food	34-39
server station-ranch	37
butter	34
steaks in cooler	27 scan
brisket	136 probe
au jus	169scan
tomatoes	31
french onion soup	125*
salad cooler-cheese	33 scan
salad-tomato basil	34
salad-cucs	33scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachineveg nkbucketbackbuc ketlinebucketsbar bucketgrillbucketb ar3bay	Heatchemicalche micalchemicalche micalchemical		20020020 0-400400	heatquatquat	

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 # 10

Repeated # 5

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): employee beverages not in designated areas

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): french onion soup temping 125

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): prep unit by grill-ranch dressing and coleslaw mix past date(11-26/27)

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): lamb and burgers in meat holding area past use by-Nov 20/26

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): quite a few items found past expiration date-walkin and prep unit and several stamped tags not correct

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): hot water spout on ice tea machine not clean(mold)

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: walkin shelving needs cleaned=buildup

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): container holding dry rub not clean inside

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: dishes stored in cold holding not clean-inside bottom of unit needs cleaned also

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: clean dish shelving needs cleaned

ObservedNon-CriticalViolations

Total # 41

Repeated # 5

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: (*CORRECTED DURING INSPECTION*): flour container and bread crumb container need to be labeled

3-305.11 - FOOD STORAGE

OBSERVATION: single service items in TO-go area stored on floor

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

OBSERVATION: freezer-ice build up on condensor pipes

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

REPEAT OBSERVATION Traulsen 2 door-freezer needs defrosted

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

OBSERVATION: dish cold holding-top gasket broken(to be replaced)

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

OBSERVATION: broken equipment should be discarded

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

OBSERVATION: prep cutting boards need secured to top of units

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

OBSERVATION: lower front vent on dish cold holding unit needs secured

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

OBSERVATION: Traulsen-2 door unit-freezer door gasket cracked(on order)

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

OBSERVATION: stained, chipped, pitted containers should be discarded

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

OBSERVATION: drink machine and dishmachine-mold on caulk-needs replaced

4-501.12 - CUTTING SURFACES

OBSERVATION: few cutting boards need replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: gasket on salad cooler and on walkin door need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: walkin-speed racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside back of prep unit, beside fryers, needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION dry storage-all shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: potato cart cover needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): server area-unused utensils need cleaned/covered

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: shelving beneath liners at dishmachine and drink machine need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: gray racks in disharea for bus tubs need cleaned

6-301.12 - HAND DRYING PROVISION

OBSERVATION: (*CORRECTED DURING INSPECTION*): No toweling available at handsink for hand drying-bar

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling tiles missing in disharea

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: restrooms-base of toilets need re-caulked

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: bar-edge of bar needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: handsink near disharea -faucet dripping

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop sink-connections need replaced.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION back door -caulk/paint peeling above air curtain

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop sink-floor coating cracked

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION alcohol closet-shelf guard needs re-attached

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: shelf in To-Go area needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor drain beneath back prep sink needs cleaned and beneath 3 bay(clean/paint)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: mop sink needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: wall needs cleaned-3 bay sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: black floor fans need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION handsinks-handles need detailed cleaning

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: sides of equipment need cleaned-grease

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor in bar and to-go area needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: walkin floor needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor in restrooms need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: all floors need a thorough cleaning

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: hood filters need cleaned

Inspection Outcome

Comments

*Cleaning schedule needs to be followed-Floor buildup. Also date marking/rotating product seen as a major issue during today's inspection.

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards