

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Berkeley Co Order of the Orioles, Inc(Ladder House)	Facility Type Food Service Establishment	
Licensee Name Berkeley Co Order of the Orioles, Inc(Ladder House)	Facility Telephone # 304 267-2441	
Facility Address 2209 Charles Town Rd Kearneysville , WV	Licensee Address 2209 Charlestown Rd Kearneysville , WV 25430	
Inspection Information		
Inspection Type Follow up	Inspection Date 01/31/2017	Total Time Spent 0.67

Equipment Temperatures	
Description	Temperature (Fahrenheit)
white refrigerator	
prep unit-right	
glenco refrigerator	
bar unit	
left prep unit	
bar walkin	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
clothbucket3baysinkbar-sanibucket	chemicalchemicalchemical				

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 # 0
Repeated # 4

ObservedNon-CriticalViolations

Total # 4

Repeated # 4

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

*REPEAT OBSERVATION door gasket torn on right prep unit-left door *on order*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

*REPEAT OBSERVATION mens restroom ceiling in poor repair *still needs to be repaired*

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

*REPEAT OBSERVATION broken/unused items outside need to be removed from premises-*large items to be removed today*

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

*REPEAT OBSERVATION hood and filters need cleaned *Filters on left side need to be cleaned*

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 25

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: hands need to be washed and gloves changed between tasks

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: cup without handle in sugar not approved

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: homemade sauces using products labeled "refrigerate after opening" sitting out on table-must read product label and follow

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

This is a critical violation

OBSERVATION: several items past 7 day datemarking(portion cups, items pulled from freezer,etc)

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in white refrigerator-mercury broken-scan of 39 and thermometer in left prep unit reading 64-temp of 41.5

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

OBSERVATION: bar-shelving rusty in mug cooler(3 door)

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

OBSERVATION: light bulb out in Glenco refrigerator

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: 3 bay sink stearamine sanitizer too low-50ppm-tab added =200ppm

4-501.12 - CUTTING SURFACES

OBSERVATION: prep unit cutting boards need bleached/resurfaced(clean underside also)

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

This is a critical violation

OBSERVATION: grey divided bin holding silverware needs cleaned inside

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

This is a critical violation

OBSERVATION: small table mixer-splash area needs cleaned

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

This is a critical violation

OBSERVATION: drawer holding clean utensils needs cleaned inside

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

This is a critical violation

OBSERVATION: slicer blade greasy

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: dishes and equipment stored on lower shelving-if not used, clean and cover

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: grill area-lower shelves need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink faucet dripping

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light out in center of kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: light covers on lights over 3 bay sink need to be secured

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: back of left prep unit needs cleaned-dust build up

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: mens restroom-walls and toilet needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: both restrooms-ceiling vents need cleaned or painted if cannot come clean

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling air intakes, vents and tiles need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: beer outside walkin-floor needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor perimeters need cleaned in both kitchen and bar(up against walls)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: bar-floor drains need cleaned

Inspection Outcome

Comments

*Continue to keep areas clean *Follow 7 day datemarking for all items

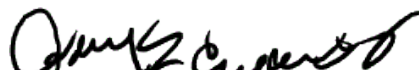
*\$75. reinspection fee

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards