

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Hoss's Steakhouse	Facility Type Food Service Establishment	
Licensee Name Hoss's Limited Partnership	Facility Telephone # 304 267-2224	
Facility Address 195 Aiken Center Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/29/2019	Total Time Spent 2.43

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Server prep unit	32
Meat Reach in	38
Walk in cooler produce	34
Walk in meat cooler	38
Alto sham	155
Prep unit (grill)	36
Line Steam Table (gravy)	145
kitchen meat cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Nacho cheese	135
chili	160
beans	172
pudding	30
cottage cheese	29
mac salad	39
mac and cheese	170
onion soup	165
veg soup	154
tomato soup	197
black onions	40
chili	192
chicken noodle	163
dressing	39
eggs	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ServerbucketDish machineSanitizer bucketgrill	ChemicalChemical alChemical		20010020 0		

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 # 2

Repeated # 0

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Baked potatoes date marked 1/28 found in salad bar fridge

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

This is a critical violation

OBSERVATION: Stand up meat and seafood cooler racks needs cleaned, old foodstuffs

Observed Non-Critical Violations

Total # 17

Repeated # 0

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

OBSERVATION: (CORRECTED DURING INSPECTION): Broken plastic containers and lids in salad bar kitchen

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

OBSERVATION: Ice build up in fryer freezer needs defrosted

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

OBSERVATION: Ice build up in meat walkin in kitchen needs defrosted

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Inside of microwave needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Spray nozzle at dishmachine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Area behind soda nozzles need cleaned on machines

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Chains above buffet need dusted

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean utensils are being stored or stacked without being air-dried first. Salad bar containers and utensils

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Caulk needs removed and replaced where tile meets wall and floor in dish area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Caulk needs replaced at dish area (mold)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Broken tile and coving need repair in mens employee restroom.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned in employees restrooms and bases of toilets in customer restrooms need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Tops of equipment in kitchen needs dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (CORRECTED DURING INSPECTION): Canola oil in salad bar kitchen spilled on shelf needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor of meat cooler needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fan covers in salad bar walk in need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling vents need cleaned in different areas to include restrooms

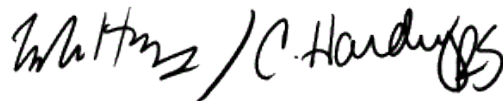
Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Luke Hartley