

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Four Corners Club	Facility Type Food Service Establishment
Licensee Name L.L.&M., DBA Four Corners Club	Facility Telephone # 304
Facility Address 72 Pedal Car Drive Inwood , WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 02/02/2017	Total Time Spent 1.82

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Traulsen cooler	38
True refrigerator	39
Front juice and wine refrigerator	40
Beer refrigerator	41
sandwich-lower	37

Food Temperatures	
Description	Temperature (Fahrenheit)
hot hold food	188-199

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishwasherGrillbucketBar sink	chemchemicalchem ical		100100	bleachbleach	

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 # 6

Repeated # 5

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: *food in freezer not covered from night before*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Bar-lemons/limes sitting out at room temperature all nite*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *bottles of dressing need date marked*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *few items past 7 day datemarking*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Traulsen refrigerator needs cleaned inside*

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

This is a critical violation

REPEAT OBSERVATION *popcorn machine needs cleaned*

Observed Non-Critical Violations

Total # 21

Repeated # 5

3-305.11 - FOOD STORAGE

OBSERVATION: *food/paper items in storage shed should be stored 6" off floor*

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

OBSERVATION: *shelving in Traulsen refrigerator-coating peeling off*

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

REPEAT OBSERVATION *prep unit-door gaskets need replaced on both doors*

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

REPEAT OBSERVATION *new door gaskets needed for True refrigerator*

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION *cutting boards need resurfaced(dark)*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *storeroom shelving-facing doorway- needs cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar cooler-red crate needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bag-n-box stand needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION blender and processor bases need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION bottom of right freezer in storage shed needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: grill freezer needs cleaned in bottom area

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: utensils should be stored inverted when stored

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: walls need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: coving missing behind dishmachine

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: very back bar-back splash needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: front womens restroom-ceiling fan needs cleaned and back mens restroom-high dusting needed

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: box fan needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: area behind dishwasher needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned in fryer area.

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

OBSERVATION: (CORRECTED DURING INSPECTION); hood filters need cleaned -right side

6-501.16 - DRYING MOPS

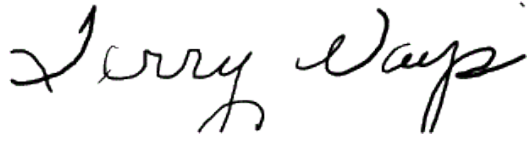
OBSERVATION: Mops need to air dry after using.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards