

**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 07/09/2018	Total Time Spent 2.38

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Nacho bar	171
Salad bar	29-41
Cold dessert bar	29
Server prep unit	32
Upright cooler	30
Meat Reach in	20
Walk in cooler produce	36
Walk in meat cooler	38
Alto sham	176
Cheese & Bean bar	
Prep unit (grill)	27-37
Line Steam Table (gravy)	140-150
Soup bar	107-127
kitchen meat cooler	30

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ServerbucketDish machineSanitizer bucketgrill	ChemicalChemic alChemical		50300	chlorine	

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 # 9

Repeated # 1

3-202.15 - PACKAGE INTEGRITY

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): a few dented cans found in walkin

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Soups on buffet ranging from 107-127 degrees

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): salads-be clear on datemarking

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): tub holding clean lids needs cleaned inside

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): black mixer needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): dishes found not clean stored above meat cooler

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Inside of 2 door freezer needs cleaned-buildup and standing water

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: vegetable/fruit wash too weak-not meeting 5.88-7.81

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Perfume stored on rack in prep area

Observed Non-Critical Violations

Total # 34

Repeated # 1

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

OBSERVATION: shelving in equipment storeroom paint peeling

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

OBSERVATION: walkin-air curtain panel needs replaced(torn)

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

OBSERVATION: Ice build up in freezer and also operating at 20 degrees

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of seafood refrigerator needs cleaned inside-

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Top of knife holder needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bottom of prep table holding salad bar crocks needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of icecream cone holder needs dusted and tops of sneeze guards

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: dishroom-rack dollies need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: back of grinder needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of large white tubs need cleaned and handles

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: shelving needs cleaned in paper supply room

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: can opener holster needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: equipment room-shelving inside door needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: walkin-inside single door ledges needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: empty onion tub needs cleaned

5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES

OBSERVATION: dumpster area needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: dishroom-single faucet needs tightened

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: dishroom-entry wall corner deteriorating-needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: new caulk needed in dishroom-upper area and lower and new caulk needed at mop sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION dishroom floor needs repaired and area of wall and coving

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: meat cooler-coving needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Toilets in employee restrooms and patron restrooms need new caulk

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: equipment stockroom-unused equipment should be cleaned/covered or discard if not working

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walk in freezer floor needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling light covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: purple floor fan needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: equipment storage-clean floor drain

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling over back prep tables needs cleaned and vent in dishroom needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: back door air curtain needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Toilets need cleaned in employee and general public restrooms

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: meat cooler-floor needs cleaned (plus beef shelving)

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: walkin-corner floor on right side of entering needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned around Co2 machine

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

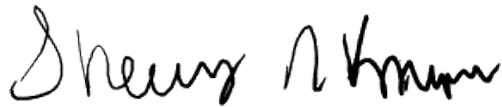
OBSERVATION: kitchen-hood filters and outside hood vents need cleaned

Inspection Outcome

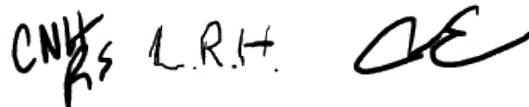
Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards