

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Old 9 East Bar and Grill II	Facility Type Food Service Establishment	
Licensee Name Edward E Robinson	Facility Telephone # 304	
Facility Address 381 Eagle School Rd Martinsburg , WV	Licensee Address 381 Eagle School Rd Martinsburg , WV 25404	
Inspection Information		
Inspection Type Routine	Inspection Date 11/06/2017	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Frigidaire refrigerator	thermometer reading 44-sliced ham temping 40
3 door beer cooler	38
4 door beer cooler	41
3 door True refrigerator	30

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
<p>Total # 7</p> <p>Repeated # 0</p> <p>2-301.14 - WHEN TO WASH This is a critical violation OBSERVATION: hands need to be washed between tasks</p> <p>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): raw meat and shell eggs should be stored beneath ready-to-eat foods</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): datemark items when pulled from freezer or when bag is opened(cheese)</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation OBSERVATION: soiled dishes left from previous night</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): tongs sitting out by sausage and pickle jars not clean from previous night</p> <p>5-402.11 - BACKFLOW PREVENTION This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): mop sink hose attachment found down in sink-should be stored above flood rim</p> <p>6-501.111 - CONTROLLING PESTS This is a critical violation OBSERVATION: mouse droppings found inside lower kitchen cabinets</p>

Observed Non-Critical Violations

Total # 10

Repeated # 0

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside bottom of freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: dish drain board needs cleaned

6-301.11 - HANDWASHING CLEANSER, AVAILABILITY

OBSERVATION: (CORRECTED DURING INSPECTION): Soap not available at kitchen handsink

6-301.12 - HAND DRYING PROVISION

OBSERVATION: (CORRECTED DURING INSPECTION): no paper towels at kitchen handsink

6-301.14 - HANDWASHING SIGNAGE

OBSERVATION: No handwashing signage is provided in kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: hole in wall by stove needs repaired and hole in wall beside refrigerator

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restroom ceiling vents need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: top of hood needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: mens restroom-wall vent behind toilet needs cleaned

6-501.16 - DRYING MOPS

OBSERVATION: Mops stored down in mop bucket in water overnight

Inspection Outcome

Comments

*Hierarchy chart given for refrigerator

*Pest Control to come tomorrow-Access to be given for basement

*Invoice should be delivered to Health Dept as soon as completed--Will perform another inspection within 30 days

Hood installation?


Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 12/06/2017

Person in Charge



Sanitarian



Amy ARE Edwards