

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Applebees	Facility Type Food Service Establishment	
Licensee Name Potomac Family Dining Group Operating Co., LLC	Facility Telephone # 304 263-4970	
Facility Address 755 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/08/2019	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beer Cooler	36-38
Walk-In	35
Traulsen 2-Door	38
Prep Table 3	38
Traulsen cooler	37
Salad Prep	39
Grill Drawers	38-41
Server expo cold	
Soup steam table	157
Bar small refrigerator	40
Bar Beer Cooler	34
Prep Table 1	40
Prep Table 2	39

Food Temperatures	
Description	Temperature (Fahrenheit)
ranch	41
sour cream	40
coleslaw	38
marinara	152

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bucketServerBuck etDishmachine3b aybucket	Chemicalchemica lHeatchem	160	30020020 0	QuatQuatQuat	

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 # 4

Repeated # 1

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Black bin holding spoons needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Blue bins need cleaned inside (holding single service cups, etc.)

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

This is a critical violation

OBSERVATION: 4-601.11-Soda nozzles and area behind need cleaned (mold)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Clean dishes stored not clean

Observed Non-Critical Violations

Total # 29

Repeated # 1

4-203.12 - TEMPERATURE MEASURING DEVICES, AMBIENT AIR, AND WATER

OBSERVATION: Thermometer needed in small refrigerator in bar area

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

OBSERVATION: Racks rusty in traulsen unit on server side

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

OBSERVATION: Need new gasket on small refrigerator in bar and on traulsen unit in server area in back

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

OBSERVATION: Ice along seams of beer cooler on inside (seal problem??)

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

OBSERVATION: Gaskets on Traulsen refrigerator/freezer need replaced (torn)

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

OBSERVATION: Ice build-up in Walk-In freezer (condensor lines)

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

OBSERVATION: Caulk needs replaced at 3 bay sink in bar area

4-501.12 - CUTTING SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Cutting boards needs cleaned/bleached/re-surfaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Area up underneath at expo needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bar area-shelving holding liquor bottles needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bottom of beer cooler needs cleaned-also holding water

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dishmachine needs cleaned-detailed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of trasulen unit in server area dusty on top vents

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelving and area under black shelf liner needs cleaned (above soda machine area and on top of ice machine)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelving needs cleaned under black liner in dish area

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Blue bins holding condiments need cleaned inside (mayo, mustard packets)

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean pans/dishes are being stored or stacked without being air-dried first..

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Tile missing at corner behind stove and next to dish drying area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Base of toilets in both restrooms need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Drain cap cover behind dumpster needs secured (screws missing)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Tiles along walk-in need repaired/replaced (gaps/seal missing)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling tiles need cleaned in back

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor needs cleaned better in bar area -especially under and behind equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Hinges on equipment line in cooking area need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fire suppression piping in hood area needs cleaned/degreased

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Drawer insert for chips on cooking line needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor needs cleaned behind booster heater in dish room

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

REPEAT OBSERVATION Hood vents above fryers/grill line need cleaned

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

OBSERVATION: Hood vent above steamer (prep) needs cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Sean Kandallis



Keith Allison