

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Chili's	Facility Type Food Service Establishment	
Licensee Name Chesapeake Foods Inc.	Facility Telephone # 304	
Facility Address 884 Foxcroft Ave Martinsburg , WV	Licensee Address 1960 Gallows Rd 200 Vienna , VA 22182	
Inspection Information		
Inspection Type Routine	Inspection Date 11/07/2018	Total Time Spent 4.90

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Soup Wells	175
Dressing Cooler	32
Salsa Station	36
Beer Walkin	36
Bar Beer Cooler	38
under line refrigerator(holds milk)	36
Walk In freezer	41
mug cooler	
flat top cooler	35
zone #3 prep	39
fry station	165
2 door stand-up	31
Batter fridge	38
zone #3 nine rail	34
zone #2 nine rail	33
zone #1 seven rail	29
zone #3 grill side	38
hot holding	147
meat drawers	31

Food Temperatures	
Description	Temperature (Fahrenheit)
Ranch	36
Honey mustard	35
Enchilada soup	175
potato soup	202
queso	174

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishMachineBar3	ChemicalChemical		10020020		
BayKitchenSanitizer	alChemicalChemi		01002002		
erBucketSanitizer	calchemicalchemi		00200200		
Bucketsbarsanitiz	calquatquat		300		
erbucket3baysink					
kitchenprepbucket					
BucketgrillBucket-					
prep					

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 # 9 Repeated # 1</p> <p>2-102.11 - DEMONSTRATION OF KNOWLEDGE This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Observed dish area employee rinsing sanitizer off of knives, should be air dried</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Expired milk found in milk cooler from 11-04</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Several items out of date or not date marked</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Pan lids from cambros stored not clean</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): cutting boards not clean</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Knives stored not clean</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Vegetable slicer stored not clean</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: Mold observed in top of ice machine</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Immersion blender stored not clean</p>

Observed Non-Critical Violations

Total # 22

Repeated # 1

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

OBSERVATION: Cutting boards need replaced

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

OBSERVATION: Air curtains and door in freezer has ice build up

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

OBSERVATION: Door hinges and side vents on several prep units need cleaned, detailed

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

OBSERVATION: Yellow floor fan needs cleaned

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

OBSERVATION: (CORRECTED DURING INSPECTION): Shelving over 3 bay sink needs cleaned

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

OBSERVATION: (CORRECTED DURING INSPECTION): Green rack above tea and coffee makers needs cleaned, dust and splash back stains

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

OBSERVATION: (CORRECTED DURING INSPECTION): Potholders for hot skillets and the container they are stored in need cleaned

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

OBSERVATION: (CORRECTED DURING INSPECTION): Mold on the beer lines in the beer cooler

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

OBSERVATION: (CORRECTED DURING INSPECTION): Bottom of beer coolers need cleaned, Spilled beer

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

OBSERVATION: (CORRECTED DURING INSPECTION): Mold on gasket of beer cooler needs cleaned

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

OBSERVATION: (CORRECTED DURING INSPECTION): Rack where wooden bases for skillets are stored needs cleaned, dust

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

OBSERVATION: Racks in fry freezer need cleaned

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

OBSERVATION: (CORRECTED DURING INSPECTION): Weekend fryer table needs cleaned, grease

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean utensils are being stored or stacked without being air-dried first..

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Wheel casters on walk in shelving rusty

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Milk cooler gasket is ripped, needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Gaskets on chicken drawers need replaced, ripped

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drain and wall behind 3 bay sink needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (*CORRECTED DURING INSPECTION*): Floor beneath dry shelving needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: wall behind CO2 lines needs cleaned, soda splatter

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (*CORRECTED DURING INSPECTION*): Ceiling vents need cleaned in back

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Freezer floors need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Luke Hartley