

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

| <b>Establishment Information</b>                         |   |                          |
|--|---|--------------------------|
| Facility Name<br>Olive Garden                            | Facility Type<br>Food Service Establishment |                          |
| Licensee Name<br>GMRI, Inc.                              | Facility Telephone #<br>304 260-1080        |                          |
| Facility Address<br>891 Foxcroft Ave<br>Martinsburg , WV | Licensee Address<br>,                       |                          |
| <b>Inspection Information</b>                            |   |                          |
| Inspection Type<br>Routine                               | Inspection Date<br>01/22/2019               | Total Time Spent<br>2.18 |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Beverage cooler bar           | 38                       |
| Bar cooler                    | 39                       |
| Victory cooler carry out      | 41                       |
| Victory warmer carry out      | 66                       |
| Server salad cooler           | 39                       |
| Dessert cooler                | 39                       |
| Small server cooler           | 40                       |
| Grill low boy Cres cor        | 37-39                    |
| Meat drawer                   | 30                       |
| App cooler                    | 25                       |
| Pasta Drawer                  | 37-39                    |
| Walk-in                       | 34                       |
| Grill Drawers                 | 37-39                    |
| Freezer                       | -10                      |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| Soups                    | 139                      |
| sun dried tomato sauce   | 38                       |
| mozz cheese              | 39                       |
| scallops                 | 33                       |
| raw chicken              | 37                       |
| red peppers              | 36                       |
| gorg cheese              | 36                       |
| carbonara sauce          | 35                       |
| meat sauce               | 175                      |
| 4 cheese sauce           | 179                      |
| butter wine sauce        | 180                      |

| <b>Warewashing Info</b>                          |                      |              |                             |                |                |
|--|----------------------|--------------|-----------------------------|----------------|----------------|
| Machine Name                                     | Sanitization Method  | Thermo Label | PPM                         | Sanitizer Name | Sanitizer Type |
| Bar3bayServerbucketPastalineDishmachineBarbucket | chemchemchemheatchem |              | 300200-3<br>00200160<br>300 |                |                |

**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 # 3**

**Repeated # 7**

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

**This is a critical violation**

**OBSERVATION:** Ice paddle not stored on a clean surface

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Top of the saladcase needs top cleaned, old food stuffs along the edge of the cooler that can fall into the fresh food

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Several salad tongs need recleaned, still had dries food stuffs on them and then stored for next day

**Observed Non-Critical Violations**

**Total # 29**

**Repeated # 7**

**4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE**

**OBSERVATION:** Warmer needs new thermometer-grill area

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**REPEAT OBSERVATION** Top and front of the oven needs cleaned

**4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED**

**OBSERVATION:** Warmer needs cleaned in prep area-gasket too

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Spray nozzle at dish needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Can racks need cleaned in prep area

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Dessert case needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** Server shelves and posts need cleaned(lower)

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** Bread making table needs cleaned, including legs and bottom shelf

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Glass cooler needs cleaned inside under the rack

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Liquor wells need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Black and stainless steel containers need cleaned for condiments and utensils in the carry-out area

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Victory cooler gaskets need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Bread holder needs cleaned inside and out

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Server high shelf between grill area and server area needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Bowl warmer needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Drink server shelves need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Beverage racks need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): White trays stored under prep table need cleaned

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Light burnt out in hood area-prep

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Caulk needs replaced at dish area-mold

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Hoods and light shields dusty and vents in front of hood

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Light shields in BOH need cleaned and in walk in cooler

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Bathroom vents need cleaned in the women's room

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**REPEAT OBSERVATION** Computer equipment, printers and areas behind equipment need dusted

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**REPEAT OBSERVATION** Floor drains need cleaned in the unit

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**REPEAT OBSERVATION** Floors behind and under equipment need cleaned,

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floor needs swept in dry stock

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Ceiling tile needs cleaned throughout BOH

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Exterior of trashcans need cleaned and detailed

***Inspection Outcome***

***Comments***

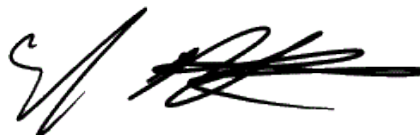
Disclaimer

Person in Charge



**Aaron White**

Sanitarian



**Glenn GCO Ondick**