

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Kobe Japanese Steak House	Facility Type Food Service Establishment	
Licensee Name Kobe Japanese Steak House Co.	Facility Telephone # 304 260-5656	
Facility Address 220 Viking Way Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/17/2018	Total Time Spent 1.97

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Meat cooler	41
Beer cooler	38
Walk in cooler	39
Salad cooler	41
Sushi cooler top	39
Sushi cooler bottom	38
Bar cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Miso soup	152

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachinesanitizerSushibucketBarbucketGrillbucket	chemchemchemchem		050		

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 # 3

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

This is a critical violation

REPEAT OBSERVATION Ice machine needs cleaned inside, mold

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Several sharp knives need recleaned, stored unclean

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned, old food and mold

ObservedNon-CriticalViolations

Total # 9

Repeated # 3

4-204.117 - WAREWASHING MACHINES, AUTOMATIC DISPENSING OF DETERGENTS AND SANITIZERS (DISPENSE)

OBSERVATION: The warewashing machine is incapable of dispensing sanitizer automatically, needs repaired, use 3 bay sink to sanitize dishes.

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

REPEAT OBSERVATION Single burner stand needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Several server area cabinets need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Speed rack in the freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Lower shelves need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Wall has seperated from the coving on the rice wall.

6-501.112 - DEAD OR TRAPPED PESTS REMOVED FROM TRAPS AT ADEQUATE FREQUENCY

OBSERVATION: There were dead roach present in the mop sink room

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hood filters need cleaned, grease.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors behind and under equipment needs cleaned including under the grills

Inspection Outcome

Comments

Disclaimer

Person in Charge



Connie Pak

Sanitarian



Glenn GCO Ondick