

**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 Bob Evans	Facility Type Food Service Establishment	
Licensee Name Bob Evans	Facility Telephone # 304 263-7022	
Facility Address 999 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 10/19/2017	Total Time Spent 1.85

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walkin	38
hot hold-top	163
hot hold-lower(rolls)	38
salad prep unit 2	135+
steamtable-server	40
salad prep 1	40
carry out case	not in use
dessert display	41
KP salad prep	40
grill side 1 reachin	41
cold prep drawers	not in use
cold rail 2	38
center cold hold	38
grill side 2 reach in	143
grill steamtable	41
upright reachin	
AltoSham	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizerbucket-backprepserviceandgrillsanitizerbucketsdishmachine	chemicalchemicalheat	yes	200200	quatquat	

**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 # 5**

**Repeated # 1**

**3-202.15 - PACKAGE INTEGRITY**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** dented cans found

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** several pans of food in walkin either not dated or cannot read datemark label

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** 2 pans holding clean utensils stored not clean inside-and utensils not clean

**4-702.11 - BEFORE USE AFTER CLEANING**

**This is a critical violation**

**OBSERVATION:** employee wiped knife off at 2 bay sink-did not wash, rinse, sanitize

**6-501.15 - CLEANING MAINTENANCE TOOLS, PREVENTING CONTAMINATION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** need to clean server sanitizer bucket-Side 1(black buildup)

**Observed Non-Critical Violations**

**Total # 20**

**Repeated # 1**

**3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION**

**OBSERVATION:** wiping cloth used to wipe off knife also used to wipe counter prior to sanitizing-also not stored in bucket when not in use

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

**OBSERVATION:** water buildup from inside of KP salad unit and pie holding unit needs repaired

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

**OBSERVATION:** walkin shelving units-wheels rusty (some have been replaced)

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

**OBSERVATION:** ice buildup in Side 1 grill reach in freezer and also in walkin freezer

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** red and green cutting boards showing wear

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Side 1 drink dispensers-front areas need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** fan covers in refrigeration on grill line need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** bottom of dish dolly needs cleaned

**4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES**

**OBSERVATION:** plates need to be stored to prevent contamination on grill line area

**5-501.116 - CLEANING RECEPTACLES**

**OBSERVATION:** outside dumpster area needs cleaned and lid to grease bin also

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

**OBSERVATION:** coving and trim needs repaired at Side 1 drink station

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

**OBSERVATION:** towel dispenser at back sink need repaired(door keeps opening).

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

**OBSERVATION:** caulk at back hood needs replaced

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

**OBSERVATION:** wall coving caulk beneath dish sink needs cleaned

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

**OBSERVATION:** walls in mop/chemical room need cleaned

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

**REPEAT OBSERVATION** black floor fan needs dusted

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

**OBSERVATION:** light shields under grill hood need cleaned

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

**OBSERVATION:** front server/prep area-floor and wall needs cleaned

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** walkin and freezer floor perimeters need cleaned

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** floor needs cleaned beneath dessert prep area.

**Inspection Outcome**

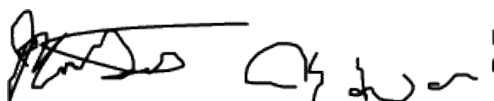
**Comments**

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**