

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name LUST	Facility Type Food Service Establishment	
Licensee Name Lynn Perkins	Facility Telephone # 304 261-6972	
Facility Address 1110-A Hedgesville Rd Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/27/2017	Total Time Spent 1.97

Equipment Temperatures	
Description	Temperature (Fahrenheit)
2 door kitchen cooler	39
Sandwich cooler	38
Water cooler	39
Wine cooler	40
Beer cooler	38
Hot cheese machine	139
Soda cooler	39
True cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Cheese	139

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkbar3baysinkkitchen	chemchem		200-300	quat	

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 # 7

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Must have cover and straw if drinks are present in food areas

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw eggs stored above ready to eat food or above food with a lower final cooking temperature.

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

This is a critical violation

OBSERVATION: Inside of the ice machine needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Dressing cooler needs racks cleaned

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

This is a critical violation

REPEAT OBSERVATION Several soda guns need cleaned

Observed Non-Critical Violations

Total # 15

Repeated # 7

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Plates, cherries needs to be stored off the floor in the dry stock areas

3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK

REPEAT OBSERVATION Food when taken out of the original package into smaller servings, needs relabeled

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Under grills need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Slicer needs cleaned non food

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Wine bottle and beer holders need to be stored off the floor 6 inches, not stored on the floor

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No paper towels in the 3 bay handsink dispenser

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Floor drain in the woman's room needs repaired, entry point for mice and rodents

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Floor need repaired by the 3 bay sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Ceiling and wall needs repaired in the womans room

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Small holes in walls need repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Both bathrooms need walls, ceilings and floors cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned under the bar areas out front.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hood filters need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned under and behind equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walls need cleaned in the kitchen

Inspection Outcome

Comments

Disclaimer

Person in Charge



Jim Crites

Sanitarian



Glenn GCO Ondick