

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Sewells Ribs & Chicken #2	Facility Type Food Service Establishment	
Licensee Name Sewell's Ribs and Chicken #2	Facility Telephone # 540 303-8550	
Facility Address 11 Tottenham Circle Martinsburg , WV	Licensee Address 11 Tottenham Circle Martinsburg , WV 25404	
Inspection Information		
Inspection Type Routine	Inspection Date 07/14/2017	Total Time Spent 1.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
soda refrigerator	34
prep unit	58

Food Temperatures	
Description	Temperature (Fahrenheit)
mac and cheese	160
greens	188
pork	174
chicken	170

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical		50	bleach	

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 # 2 Repeated # 0 3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation REPEAT OBSERVATION prep unit at 60d-food temping 58 (food in overnite discarded)</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: sauce cups at 94d-made at 11am-Ice placed over cups</p>

Observed Non-Critical Violations

Total # 2

Repeated # 0

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

OBSERVATION: door gasket on prep unit needs replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3rd sink leaking

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Amy ARE Edwards