

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Olive Garden	Facility Type Food Service Establishment	
Licensee Name GMRI, Inc.	Facility Telephone # 304 260-1080	
Facility Address 891 Foxcroft Ave Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/25/2018	Total Time Spent 1.98

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beverage cooler bar	41
Bar cooler	40
Victory cooler carry out	39
Victory warmer carry out	93
Server salad cooler	41
Dessert cooler	39
Small server cooler	41
Grill low boy Cres cor	153
Meat drawer	39
App cooler	41
Pasta Drawer	40
Walk-in	39
Grill Drawers	41
Wine cooler	69
Steam Tables	151
Window ice well	
Salad case top	41.5
Freezer	

Food Temperatures	
Description	Temperature (Fahrenheit)
Alfredo sauce	149
Red sauce	157
Soups	155

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar3bayServerbu cketPastalineDish machineBarbucket	chemchemchemh eatchem				heat

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 # 2

Repeated # 3

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): All scales need cleaned not only on the top in the food contact area, bu entire scales

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION Flies observed in the kitchen

Observed Non-Critical Violations

Total # 14

Repeated # 3

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting boards need resurfaced or bleached

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Multiple high pieces of cooking equipment needs cleaned

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Top of the oven needs cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: several dry stock shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bulk soda equipment including the lines need dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Several cooler gaskets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Can rack needs cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the back small server cooler needs cleaned inside

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Clean pans and metal bowls are being stored or stacked without being air-dried first..

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Hood filters need cleaned on back side

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor drain at the bar , server area and the dishroom needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Sever computer monitors and cables need dusted.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned under the racks in the freezer.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need cleaned in the back of drystock

Inspection Outcome

Comments

Disclaimer

Person in Charge



anthony Hite

Sanitarian



Glenn GCO Ondick