

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Gus's Bar and BBQ, LLC	Facility Type Food Service Establishment	
Licensee Name Gus's Bar and BBQ, LLC	Facility Telephone # 304 283-3416	
Facility Address 930 Middleway Pike Inwood , WV	Licensee Address 930 Middleway Pike Inwood , WV 25428	
Inspection Information		
Inspection Type Routine	Inspection Date 03/06/2019	Total Time Spent 1.58

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Superior refrig	36
Continental refrig	39
prep unit	38
walkin beer cooler	38
GE white refrig	36

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinksanitizer	chemicalchemical		400(150-4	quatquat	
bucketbarsanitizer	chemical		00)400		
bucket					

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 # 3 Repeated # 3</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): datemarking needs to be accurate-several items misdated and just made-refilled sauce bottles, onion, green beans, etc</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): french fry slicer stored not clean</p> <p>7-102.11 - COMMON NAME This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): bar-sanitizer in yellow bottle needs to be labeled</p>

Observed Non-Critical Violations

Total # 17

Repeated # 3

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

OBSERVATION: (*CORRECTED DURING INSPECTION*): sugar container needs to be labeled and water bottles also

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: paper lining containers not cleanable

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in Continental refrigerator reading 58-scan of 39

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

OBSERVATION: door gasket on Superior refrigerator torn and gasket on prep unit torn-need replaced

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

OBSERVATION: shelving in prep unit coating chipping

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: several cutting boards need replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: area between equipment needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: fan covers need cleaned in beer walkin and Continental refrigerator

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION beer walkin-underside of shelving needs cleaned

6-301.12 - HAND DRYING PROVISION

OBSERVATION: Mens restroom-No paper toweling available .

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink sprayer leaking(new part on order)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION light bulb out in hood

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: drain beneath ice machine needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling vents in bar need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: mens restroom needs cleaned

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION hood filters need cleaned

6-501.16 - DRYING MOPS

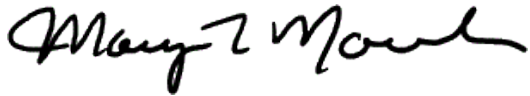
OBSERVATION: mop needs to air dry

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards