

FOOD ESTABLISHMENT INSPECTION REPORT

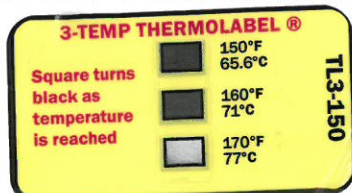
Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours for **Priority** items and 10 calendar days for **Priority Foundation** items or **HACCP** Plan deviations. (§ 64 CSR 17-3.1.j).

OBSERVATIONS TOTALS: PRIORITY 4 PRIORITY FOUNDATION 1
CORE 14 TOTAL 18

ESTABLISHMENT: <u>Pownall's Bistro</u>		PERMIT NO.:		DATE: <u>1/23/2020</u>	
ADDRESS: <u>1591 Winchester Ave</u>		CITY: <u>Martinsburg</u>		STATE: <u>WV</u> ZIP: <u>25405</u>	
PERSON IN CHARGE/TITLE: <u>Don Pownall</u>			TELEPHONE:		
RECEIVED BY (SIGNATURE): <u>Don Pownall</u>			SANITARIAN (SIGNATURE): <u>Scott Allison</u>		
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER:					TIME: <u>10:45 am</u>

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Back door to establishment open and nobody going in or out of building Door needs to stay shut unless in use.
			2-402.11	Observed Employees in Food Preparation Area without hairnet/hat.
	✓		4-602.11	Mixer needs cleaned. (covered)
	✓		4-602.11	Clean dishes stored not clean.
			4-602.13	Outside of white storage containers under Mashed Potatoes/BBQ sauce needs cleaned.
	✓		4-602.11	Slicer needs cleaned (covered)
✓			4-602.13	Handle on Hobart vegetable slicer needs cleaned.
			4-602.13	Inside of PIZZA Prep Unit needs cleaned
			4-602.13	Inside of white (rolling) Storage containers need cleaned (Flour/Breading)
			3-304.14	Wiping Cloths need to be stored in sanitizer bucket or solution.
✓			3-501.18	Gravy/Veggie Soup past 7 Day Hold Time in Walk-In January - 15, 2020.
✓			3-302.12	Unlabeled container in Walk-In (Milk??)
✓	✓		4-602.11	Small Mixer needs cleaned.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Pizza Prep	40°	Beverage Air	40°	Mac + Cheese	148°	Ham	40°
Walk-In	38°	Sandwich Prep	39°	Front Display	35°		
CM 2000/Hot Hold	141°	Scalloped Potatoes	147°	3-Door True	37°		
Dish machine	160°	Chicken	148°	Salad Bar/Onions	39°		





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

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PERSON IN CHARGE/TITLE: Don Pownall TELEPHONE:
RECEIVED BY (SIGNATURE): Don Pownall SANITARIAN (SIGNATURE): Nath Allen R
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 10:45 am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-501.12	Cutting boards need resurfaced/bleached/cleaned
			6-501.14	Hood vents need cleaned.
			6-501.11	Faucet at chicken sink needs repaired (Leaking)
			4-501.11	Basket on Beverage Air Freezer door needs replaced (torn)
			4-302.12 ^{PF}	Thermometer needed in salad bar

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM