

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Blue White Grill	Facility Type Food Service Establishment	
Licensee Name Mr and Mrs William Brown	Facility Telephone # 304 263-3607	
Facility Address 101 N Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 09/13/2017	Total Time Spent 1.33

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Dishroom cooler	40
Grill cooler	53
Sandwich cooler	41
Walk in cooler	41
Server cooler	41
Pie cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot line	142
Steaks	52
Chicken salad	56

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineSanitizer	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
<p>Total # 4 Repeated # 5 3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): All food in the grill cooler for breakfast 51-56 f</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation REPEAT OBSERVATION Walk in cooler shelves need cleaned, old food and molds on the racks</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation REPEAT OBSERVATION Ice machine needs cleaned inside</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Several sharp kitchen knives need recleaned</p>

Observed Non-Critical Violations

Total # 12

Repeated # 5

4-302.12 - TEMPERATURE MEASURING DEVICES

OBSERVATION: Thermometer in the breakfast cooler needs replaced, broken

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

OBSERVATION: Server cooler needs racks repaired, rust

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

OBSERVATION: Several coolers need gasket replaced, torn

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting boards need bleached

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Outside of the plastic drystock containers need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Dry stock shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Three grill freezers need cleaned inside of the bottom, crumbs

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Top shelves and tops of equipment need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Tile floor needs repaired on the grill line

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 Floor fans need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

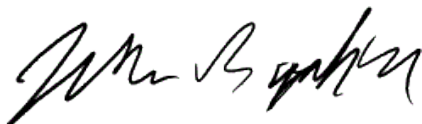
REPEAT OBSERVATION Floor needs cleaned in the walk in cooler.

Inspection Outcome

Comments

Disclaimer

Person in Charge



John Bynaker

Sanitarian



Glenn GCO Ondick