

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

No image found with name:  
Berkeley.png. Image files  
needed to be generated.

**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Applebees	Facility Type Food Service Establishment	
Licensee Name Potomac Family Dining Group Operating Co., LLC	Facility Telephone # 304 263-4970	
Facility Address 755 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/30/2018	Total Time Spent 2.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Beer Cooler	34
Walk-In	36
Traulsen 2-Door	36
Prep Table 3	39
Traulsen cooler	40
Salad Prep	39
Grill Drawers	36
Server expo cold	38-40
Soup steam table	136
Bar small refrigerator	38
Bar Beer Cooler	38

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
salmon	36
spinach dip	39
parm cream	33

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bucketServerBuck etDishmachine3b aysinkbar	ChemicalHeatHe atchem	160	100	heatChlorine	

**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 # 8**

**Repeated # 5**

**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Sanitizer buckets in back of house expired (from the morning)

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** 4-601.11

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Spatulas not stored clean

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** Shelving needs cleaned in walk-in cooler (mold)

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Large cutting board need cleaned

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** Unit -lid needs cleaned underneath (unit holding broccoli)

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** Lid needs cleaned underneath-unit holding spinach dip

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** Unit-Lid needs cleaned underneath (holding salad dressings, etc.)

**Observed Non-Critical Violations**

**Total # 23**

**Repeated # 5**

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

**OBSERVATION:** Salad oil container needs labeled

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

**OBSERVATION: (CORRECTED DURING INSPECTION):** Lids and plastic slotted microwave plates in

poor repair

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

REPEAT OBSERVATION Ice build-up in walk-in freezer (around door/and condenser piping)

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

**OBSERVATION:** Ice cream freezer on main line needs defrosted

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

**OBSERVATION:** Beer Cooler at bar has water laying in the bottom (condensation or drain clogged) Starting to rust

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

**OBSERVATION:** Dishmachine racks need replaced

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** All equipment fronts need cleaned and detailed (hinges)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Stove top and fryers need cleaned (detailed)

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Compressor cabinet needs cleaned (under pepsi machine)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Shelving in 2-Door Traulsen refrigerator needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Fan covers need cleaned in coolers (both)

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Copper line under panel box under servers station needs defrosted/and recovered. Water leaking on floor

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

REPEAT OBSERVATION Compressor cabinet door under soda machine needs repaired (lid stuck in it to keep door shut).

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Trash cover ring on women's bathroom counter needs repaired (rusting and bent)

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Drain broken under ice machine and needs repaired

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Trash cans need cleaned/replaced

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Faucet head on handsink needs cleaned (lime build-up) Spraying all over area.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Ceiling vent covers in men's and women's bathrooms need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Cigarettes need cleaned up at dumpster

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floors need cleaned in walk-in refrigerators (2) and walk-in freezer

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** All floors need cleaned thoroughly in back of the house (especially under equipment)

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Vents and ceiling tile need cleaned in entire kitchen .

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

**OBSERVATION:** Hoods need cleaned

**Inspection Outcome**

**Comments**  
Will re-inspect within 7-10 days. \$75 dollar re-inspection fee will apply. All criticals must be corrected. Kitchen must be deep cleaned and most non-criticals corrected

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 02/05/2018

Person in Charge

Sanitarian



Sean Kandalis



Keith Allison