

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Laddie's LLC	Facility Type Food Service Establishment	
Licensee Name Ladd Jasper	Facility Telephone # 304	
Facility Address 170 Lutz Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 03/23/2018	Total Time Spent 1.53

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Beer Cooler	39
Prep Unit	
Walk-In	37
GE	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine3-BaySink	ChemicalChemical		100	Quat	

**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**

**3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cup without handle stored in Parmesan cheese in walk-in refrigerator

**3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Eggs stored above ready to eat foods in Walk-In refrigerator

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

**This is a critical violation**

**OBSERVATION:** Undated cut meats in prep unit

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Onion/Lemon/Vegetable Slicer needs cleaned

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Slicer needs cleaned (left from night before)

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

REPEAT OBSERVATION Inside of ice machine needs cleaned (mold)

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

**7-202.11 - RESTRICTION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Clorox Clean-up bleach and cleaner not approved to use in kitchen (above 3-Bay sink)

**Observed Non-Critical Violations**

**Total # 17**

**Repeated # 5**

**3-305.11 - FOOD STORAGE**

REPEAT OBSERVATION Food stored on floor of walk-in freezer and walk-in refrigerator (needs to be 6 inches off floor)

**4-302.12 - TEMPERATURE MEASURING DEVICES**

**OBSERVATION:** Thermometers needed in GE refrigerator/Beer Cooler at Bar

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

**OBSERVATION:** Dishmachine leaking and needs repaired

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

**OBSERVATION:** Prep table shelving collapsing in middle and needs repaired

**4-501.12 - CUTTING SURFACES**

REPEAT OBSERVATION Cutting board on prep table needs cleaned/bleached/re-surfaced

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside of GE refrigerator needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Inside of microwave needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Unused grill needs cleaned or removed from kitchen

**4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES**

**OBSERVATION:** Utensil storage bin needs cleaned and organized (under knife storage)

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

**OBSERVATION:** Cabinet door on old steam table needs repaired

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

**OBSERVATION:** Wall under papertowel dispenser in women's bathroom needs repaired (holes)

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

**OBSERVATION:** Floor out in main restaturant area needs cleaned

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

**OBSERVATION:** Floor under fryers needs cleaned.

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

**OBSERVATION:** Outside of all equipment/utensil storage bins need cleaned (grease build-up).

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

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

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

**OBSERVATION:** Server station needs cleaned and organized

**6-501.16 - DRYING MOPS**

REPEAT OBSERVATION Mop needs to air dry

***Inspection Outcome***

***Comments***

Changing inspection frequency too 2 times per year

Disclaimer

Person in Charge



**LeeAnne Mauck**

Sanitarian



**Keith Allison**