

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|--|---|--------------------------|
| Facility Name Boyd's Steakhouse | Facility Type Food Service Establishment | |
| Licensee Name Boyd's Steakhouse LLC | Facility Telephone # 304 | |
| Facility Address 109 N Queen St Martinsburg , WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 01/17/2019 | Total Time Spent 1.55 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Beer cooler | 39 |
| Walk in cooler | 40 |
| Dinner cooler | 43.5 |
| Salad case | 38 |
| Walk in cooler lower level | 40 |
| Beer cooler | |

| Warewashing Info | | | | | |
|------------------------------------|---------------------|--------------|-------------------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3baysinkBar3bays inkDishmachine | chemchem | | 300-4005 0-100 | | |

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 # 2 Repeated # 6</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: Produce shelf needs cleaned</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Salad case needs racks cleaned,</p> |

ObservedNon-CriticalViolations

Total # 11

Repeated # 6

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: [Dinner case not working at time of inspection.

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Gasket needs repaired in the top walk in cooler

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Sides of all cooking equipment including the top of the salamander needs cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Top of the stand up freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the salad side utencil drawer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Walk in cooler speed racks need cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean pans are being stored or stacked without being air-dried first..

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Electrical outlet needs cover needs put back on to the wall.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Floor needs repaired in server drink area and in the kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Ceiling, and walls need repaired in the basement.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment

Inspection Outcome

Comments

Disclaimer

Person in Charge



Gabrielle Jennings

Sanitarian



Glenn GCO Ondick