

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|---|---|--------------------------|
| Facility Name Hoss's Steakhouse | Facility Type Food Service Establishment | |
| Licensee Name Hoss's Limited Partnership | Facility Telephone # 304 267-2224 | |
| Facility Address 195 Aiken Center Martinsburg, WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 06/07/2017 | Total Time Spent 1.75 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Nacho bar | 39 |
| Salad bar | 40-53 |
| Cold dessert bar | 41 |
| Server prep unit | 40 |
| Upright cooler | 40 |
| Meat Reach in | 38 |
| Walk in cooler produce | 41 |
| Walk in meat cooler | 41 |
| Alto sham | 140,160 |
| Cheese & Bean bar | 136 |
| Prep unit | 37 |
| Line Steam Table | 135 |
| Soup bar | 146 |
| Soup bar | |

| Food Temperatures | |
|----------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| soups in kitchen | 135 + |
| Butter table | 39 |
| Hot food steamtable | 146 |
| Soups | 139 |
| Small side cold salad case | 39 |
| Large side salad case food | 48-53 |
| Dessert cold | 40 |
| Dessert hot case | 137 |
| Shake sluree | 39 |

| Warewashing Info | | | | | |
|---|---------------------|--------------|-------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| ServerbucketDishmachineSanitizerbucketgrill | ChemicalChemical | | 20050 | | QuatBleach |

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 # 6

Repeated # 4

3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Apple crisp pans stacked so that the bottom of one pan was in the apple crisp below it.

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Product on the large part of the salad bar was 48-53 F.

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): White chicken chili not 135 (120)

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cut up broccoli in walk-in cooler dated to be discarded on the 5th left in walk-in on the 7th.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): All dishes on dish storage shelving need cleaned better

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Shelving in walk-in cooler needs cleaned better

Observed Non-Critical Violations

Total # 15

Repeated # 4

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting board in vegetable prep area needs cleaned.

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Broken cambros need replaced

4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED

OBSERVATION: Ceilings and outlets from the ceiling need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Need to clean dunnage rack in dry storage

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: The area by the dumpster needs cleaned and watch for drainage around the area.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Area behind fish cooler, needs wall repaired, water leak from the wall

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walk in freezer needs repaired, ice forming from the pipe area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Water dripping on to wood cabinets under the salad bar areas in several areas, needs repaired. Also causing mold.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Tile floor needs repaired under the dishtank areas.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Several air filters need cleaned in multiple areas of the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Perimeter lights and top of salad bar cover areas need dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor in walk-in needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor under onion storage needs clean

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Cabinets need cleaned under front bar areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION TV area and surrounding area needs dusted

Inspection Outcome

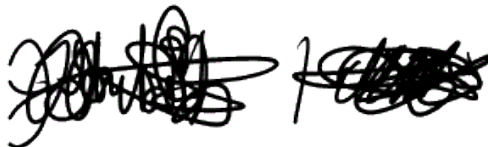
Comments

Disclaimer

Person in Charge



Sanitarian



Jennifer Beamer