

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Olive Garden	Facility Type Food Service Establishment	
Licensee Name GMRI, Inc.	Facility Telephone # 304 260-1080	
Facility Address 891 Foxcroft Ave Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/13/2017	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beverage cooler bar	38
Bar cooler	39
Victory cooler carry out	40
Victory warmer carry out	70
Server salad cooler	40
Dessert cooler	38
Small server cooler	39
Grill low boy Cres cor	40
Meat drawer	36
App cooler	36
Pasta Drawer	40
Walk-in	41
Grill Drawers	40
Wine cooler	45
Steam Tables	160
Window ice well	40
Salad case top	55

Food Temperatures	
Description	Temperature (Fahrenheit)
Fruit at bar	41
Oloves	50
Peppers	50
Dressing	50
Lettuce base	55
Red Onions	50
Server cold bar	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar3bayServerbucketPastali neDishmachineBarbucket	chemchemchem mheatchem		300-4003 00=400	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 # 7

Repeated # 3

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

This is a critical violation

OBSERVATION: Bottom drawer of pasta reach in under window not 41 or lower (product temping 49-52)

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Bottom left drawer of unit under cook top not 41 or lower (product 52)

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Products in the top of the salad case 50-55 F

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Ice machine needs cleaned inside, mold

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Need to clean all shelving in walk-in cooler

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): White cutting board in clean storage not clean

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink in Carry-out area is not conveniently located for easy access to food employees.because the sink is blocked by a table with baskets on it.

Observed Non-Critical Violations

Total # 29

Repeated # 3

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: Towels need stored in sanitized buckets when not in use, towel observed for over an hour, sitting on the server counter

3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK

OBSERVATION: Powdered sugar and cocoa? these items must be labeled when taking out of original containers

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

OBSERVATION: Need to replace torn gaskets on refrigeration

4-501.12 - CUTTING SURFACES

OBSERVATION: Need to replace brown cutting boards.

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Bar cooler needs repaired, Water pooling at the bottom of the cooler then leaking on the floor

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Blodgett oven needs cleaned on the top

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Small server cooler needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Server shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the salad case needs cleaned under the lip of the top area

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelf below the steamtable needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Entire bread table needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of the blender and coffee machine needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bread buscart needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the chilled bowl cooler needs bottom cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of the grill line equipment needs dusted including shelf above heating elements

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Front wine coolers need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Outside of "white base" bin needs cleaned

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

OBSERVATION: (CORRECTED DURING INSPECTION): Do not store trays on floor.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Need to fix leaking prep faucet.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Three bay faucet leaking

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Dishroom hand sink needs repaired, leaking water from the faucet

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Dishroom paper towel dispenser needs repaired, missing the cover.

6-501.113 - STORING MAINTENANCE TOOLS

OBSERVATION: Cleaning equipment (squeege and brush) stored sitting on hands sink and hot hold unit.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Need to clean floor and undersides of equipment on grill and prep unit.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Need to clean walls throughout kitchen need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fan covers in walk-in cooler need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Air vent intakes need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Bar floor drains need cleaned, mold

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Cabinet for the server handwash station needs cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Glenn GCO Ondick