

**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 Chili's	Facility Type Food Service Establishment	
Licensee Name Chesapeake Foods Inc.	Facility Telephone # 304	
Facility Address 884 Foxcroft Ave Martinsburg , WV	Licensee Address 1960 Gallows Rd 200 Vienna , VA 22182	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 04/23/2018	Total Time Spent 2.50

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Soup Wells	not filled
Dressing Cooler	34
Salsa Station	34
Beer Walkin	35
Bar Beer Cooler	39
under line refrigerator(holds milk)	**44
Walk In freezer	38
mug cooler	not in use
flat top cooler	41
zone #3 cooler	38
fry station	32
2 door stand-up	38
Batter frig	32

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
ranch	24
penne pasta	41
pickles	36
refried beans	36
raw ribeye	40
raw hamburger	38
HC sauce	157
mandarin oranges	36
pico	40

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishMachineBar3	ChemicalChemical		50200300	stearaminequa	400
BayKitchenSanitizer	alChemicalChemical		150400	tquat	
erBucketSanitizer	calchemicalchemi				
Bucketsbarsanitizer	calquatquat				
erbucket3baysink					
kitchenprepbucket					
BucketgrillBucket-prep					

**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 # 11**

**Repeated # 8**

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

**This is a critical violation**

**OBSERVATION:** items in salad prep at 44 and higher-in defrost-ice on inside unit\*\*food emptied-Unit not operating correctly-Call placed for service

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cutting boards need cleaned -in close proximity to dish area carts

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Lemon cutter not stored clean

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cutting board and storage rack not clean (in prep area)

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** bar-flash blender needs cleaned from previous night

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** bar-ice bin used over weekend needs re-cleaned and area surrounding

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Lettuce dicer needs cleaned

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Pans stored unclean-also wet nesting

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Knives not clean above 3 bay sink

**7-201.11 - SEPARATION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Bait station on bottom of prep table-(left by cleaning company)

**7-202.11 - RESTRICTION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Ajax stored on top of dishmachine-not approved area

**ObservedNon-CriticalViolations**

**Total # 25**

**Repeated # 8**

**3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE**

**OBSERVATION:** Handles need to be extended in product

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

**OBSERVATION:** Sanitizer should cover wiping cloths in bucket

**4-501.13 - MICROWAVE OVENS**

**OBSERVATION:** Microwaves need detailed

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Can opener holder needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Drawer that holds chicken needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Shelving above 3 bay sink needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Knife holder not clean (crumbs)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Walk in shelving needs cleaned-primarily the bottom (employees should not step on)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Top of table in prep area needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** lids to condiment containers need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): wooden trivets need cleaned(for beneath pans)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** bar-outside of bottles need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): bar and kitchen-dish dollies need cleaned- food debris

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): bar-bottom of cooler and outside vents need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): to go shelving needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION front green shelving needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Scale not stored clean

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Top of oven needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Wow oven-pans need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Bottoms of small prep tables need cleaned in grill area

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

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): dishes in unused heat lamp area should be stored inverted

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

REPEAT OBSERVATION Handsinks need cleaned better

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

**OBSERVATION:** bar-monitor screen needs cleaned

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

REPEAT OBSERVATION Freezer floor needs cleaned

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** beer walkin-floor corners need cleaned

**Inspection Outcome**

**Comments**

\*chip scoop-store on right side of chip warmer to prevent "bumping" when employees wash hands

\*recommended covering water serving pitchers at wait stations

\*\$75. reinspection fee to be paid within 10 days

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards