

West Virginia Department of Health & Human
Resources
Morgan County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Earthdog Cafe	Facility Type Food Service Establishment	
Licensee Name (Owner Not Set)	Facility Telephone #	
Facility Address 398 South Washington Street Berkeley Springs, WV	Licensee Address	
Inspection Information		
Inspection Type Routine	Inspection Date April 19, 2017	Total Time Spent 1.33

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Condiment Unit (front area)	35
Condiment unit (back left)	41
Condiment Unit (back right)	38
Freezer (back)	13
Chest Freezer (back kitchen)	12
Chest Freezer #2 (back kitchen)	-9
Tall Cooling Unit (back kitchen, left)	38
Tall Cooling Unit (back kitchen, right)	45

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 # 2
Repeated # 0
 <i>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</i> <i>Observation: Tall Cooling Unit (Kitchen, Right Side) reaching 45 degrees.</i> <i>Corrective Action(s): Adjust knob to accomodate temperature loss during opening.</i>
 <i>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</i> <i>Observation: Food prep areas and tables dirty and need washed and sanitized.</i> <i>Corrective Action(s):</i>

Observed Non-Critical Violations
Total # 9
Repeated # 0
 <i>4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED</i> <i>Observation: Microwave needs cleaned.</i> <i>Corrective Action(s):</i>

4-602.13 - NONFOOD CONTACT SURFACES

Observation: All cooling units need the insides cleaned of food residue build up.

Corrective Action(s):

4-602.13 - NONFOOD CONTACT SURFACES

Observation: Shelving above hot holding station needs cleaned.

Corrective Action(s):

5-501.18 - CLEANING IMPLEMENTS AND SUPPLIES

Observation: Hand sink and warewashing sinks need cleaned in kitchen.

Corrective Action(s):

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

Observation: All flooring needs fixed or repaired altogether (safety hazard)

Corrective Action(s): Maintain the physical facilities so they are in good repair at all times.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

Observation: Stairs by utility sink (entrance to kitchen) need repaired immediately (safety hazard).

Corrective Action(s): Maintain the physical facilities so they are in good repair at all times.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

Observation: Walls near cooking equipment need a deep cleaning to remove grease.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

Observation: Flooring in kitchen needs a deep cleaning (mopped, sanitized).

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

Observation: Hood vents need cleaned.

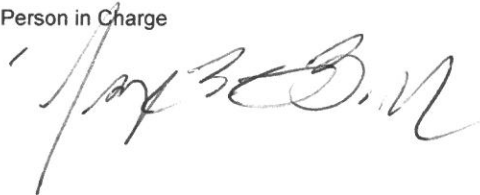
Corrective Action(s): Clean intake exhaust air ducts, exhaust air ducts and filters so they cannot be a source of contamination.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian

Johnny Lazzarine