

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Laddie's LLC	Facility Type Food Service Establishment	
Licensee Name Ladd Jasper	Facility Telephone # 304	
Facility Address 170 Lutz Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 09/11/2018	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beer Cooler	38
Prep Unit	39
Walk-In	36
GE	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine3-BaySink	ChemicalChemical		300/100	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 # 6

Repeated # 6

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Eggs stored above ready to eat foods in Walk-In refrigerator

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Kikkoman Teriyaki sauce stored at room temperature. Should be refrigerated after opening

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Undated cut lemons in GE refrigerator

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): 3 Bay sink at bar at 300ppm.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Can opener blade needs cleaed

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Vegetable/Lemon Slicer needs cleaned

Observed Non-Critical Violations

Total # 10

Repeated # 6

4-302.12 - TEMPERATURE MEASURING DEVICES

REPEAT OBSERVATION Thermometer needed in GE refrigerator

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

OBSERVATION: Ice machine needs repaired/removed from kitchen

4-501.116 - WAREWASHING EQUIPMENT, DETERMINING CHEMICAL SANITIZER CONCENTRATION

OBSERVATION: Test strips needed for 3-Bay sink (quat)

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting board for prep unit needs replaced/bleached/refurbished

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside of Emerson microwave needs cleaned (toaster)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Holes in men's and women's bathroom walls need repaired (over urinal and under hand towel dispenser)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents throughout kitchen need cleaned

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

OBSERVATION: Hood vents above buffet in outside area need cleaned

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

OBSERVATION: Hood vents need cleaned

6-501.16 - DRYING MOPS

REPEAT OBSERVATION Mops need to air dry

Inspection Outcome

Comments

Disclaimer

Person in Charge



Ladd Jasper

Sanitarian



Keith Allison