

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Boyd's Steakhouse	Facility Type Food Service Establishment	
Licensee Name Boyd's Steakhouse LLC	Facility Telephone # 304	
Facility Address 109 N Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/11/2018	Total Time Spent 1.20

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beer cooler	39
Walk in cooler	37
Dinner cooler	41
Salad case	40
Walk in cooler lower level	39
Beer cooler	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBar3bays inkDishmachine	chemchem		300300-4 0050-100		

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 # 5

Repeated # 7

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): all out of date, crab cakes 6-8, dip, eggs, slaw6-9, cheese and kraut 6-10.

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Vegetable slicer needs cleaned, old foods still on the blades

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned, food hanging off the shelves

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Flies and fruit flies observed in the kitchen, especially in areas of the floor that need cleaned

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Mouse feces found under the stairs

Observed Non-Critical Violations

Total # 13

Repeated # 7

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Gaskets need repaired in the dinner case, torn.

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Shelves need repaired in the walkin cooler and cooler cases upstairs, rust

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Entire Salamander needs cleaned, grease

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Entire charbroiler needs cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelves behind the bar need dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of the microwaves need cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Spice shelves need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Prep sink in the kitchen needs repaired, leaking water

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Several areas of the kitchen need repainted

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Holes in the walls on the staircase need repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor needs cleaned, behind and under equipment and hard to reach areas.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Bathroom vents and surrounding ceiling need cleaned, dust].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

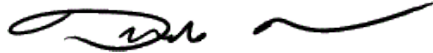
REPEAT OBSERVATION Hoods and vents need cleaned, grease.

Inspection Outcome

Comments

Disclaimer

Person in Charge


derw nolan

Sanitarian


Glenn GCO Ondick