

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b><i>Establishment Information</i></b>		
Facility Name Old 9 East Bar and Grill II	Facility Type Food Service Establishment	
Licensee Name Edward E Robinson	Facility Telephone # 304	
Facility Address 381 Eagle School Rd Martinsburg , WV	Licensee Address 381 Eagle School Rd Martinsburg , WV 25404	
<b><i>Inspection Information</i></b>		
Inspection Type Follow up	Inspection Date 12/05/2017	Total Time Spent 0.50

<b><i>Equipment Temperatures</i></b>	
Description	Temperature (Fahrenheit)
Frigidaire refrigerator	
3 door beer cooler	
4 door beer cooler	
3 door True refrigerator	

**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).

<b><i>Observed Critical Violations</i></b>
<p><b>Total # 1</b> <b>Repeated # 1</b></p> <p><b>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION</b> <b>This is a critical violation</b> REPEAT OBSERVATION (<b><i>CORRECTED DURING INSPECTION</i></b>): raw meat and shell eggs should be stored beneath ready-to-eat foods-*Eggs today needed to be moved-corrected</p>

<b><i>Observed Non-Critical Violations</i></b>
<p><b>Total # 1</b> <b>Repeated # 1</b></p> <p><b>6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR</b> REPEAT OBSERVATION hole in wall by stove needs repaired</p>

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 15**

**2-301.14 - WHEN TO WASH**

This is a critical violation

**OBSERVATION:** hands need to be washed between tasks

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

This is a critical violation

**OBSERVATION:** datemark items when pulled from freezer or when bag is opened(cheese)

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

This is a critical violation

**OBSERVATION:** soiled dishes left from previous night

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

This is a critical violation

**OBSERVATION:** tongs sitting out by sausage and pickle jars not clean from previous night

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside bottom of freezer needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** dish drain board needs cleaned

**5-402.11 - BACKFLOW PREVENTION**

This is a critical violation

**OBSERVATION:** mop sink hose attachment found down in sink-should be stored above flood rim

**6-301.11 - HANDWASHING CLEANSER, AVAILABILITY**

**OBSERVATION:** Soap not available at kitchen handsink

**6-301.12 - HAND DRYING PROVISION**

**OBSERVATION:** no paper towels at kitchen handsink

**6-301.14 - HANDWASHING SIGNAGE**

**OBSERVATION:** No handwashing signage is provided in kitchen

**6-501.111 - CONTROLLING PESTS**

This is a critical violation

**OBSERVATION:** mouse droppings found inside lower kitchen cabinets

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

**OBSERVATION:** restroom ceiling vents need cleaned

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

**OBSERVATION:** top of hood needs cleaned

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

**OBSERVATION:** mens restroom-wall vent behind toilet needs cleaned

**6-501.16 - DRYING MOPS**

**OBSERVATION:** Mops stored down in mop bucket in water overnight

**Inspection Outcome**

**Comments**

Reinspection fee-\$75.-Pay within 10 days

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**