

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Outback Steakhouse	Facility Type Food Service Establishment	
Licensee Name Outback Steakhouse	Facility Telephone # 304 262-2406	
Facility Address 790 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/14/2019	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Bar fridge	38
To go Fridge	39
Salad Prep Unit-top	32
Saute Prep	40
Meat Fridge	37
walkin	34
Dessert cooler	35
Traulsen Freezer/Fridge	39
lettuce bin	def
New Low Boy grill cooler	40
Bloom cooler-top	33
Bloom cooler bottom	31
salad prep-bottom	37

Food Temperatures	
Description	Temperature (Fahrenheit)
ice cream scoop water	142 scan
chocolate sauce	164 scan
onions ice bath	27-30
sour cream in 2 door unit	39
sour cream (well)	35
diced onions	34
honey mustard	40
cheese shredded	39
tilapia	36
alfredo	36
chowder	183
icecream	15
blue cheese	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachineveg	Heatchemicalche		160450*1		
nkbucketbackbuc	micalchemicalche		50450*45		
kettlinebucketsgrill	micalchemical		0*150		
bucketwaiterarea					

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
<p>Total # 5 Repeated # 7</p> <p>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): 4 sanitizer buckets running at 450ppm-300ppm-Need to call company to adjust sanitizer</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): few pans found not clean-back of house</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Few items not stored cleaned-bowl, bread board)</p> <p>7-102.11 - COMMON NAME This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): spray bottle of chemical needs to be labeled</p> <p>7-206.11 - RESTRICTED USE PESTICIDES, CRITERIA This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): bug spray not approved</p>

Observed Non-Critical Violations
<p>Total # 22 Repeated # 7</p> <p>4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE OBSERVATION: (CORRECTED DURING INSPECTION): 2 door unit holding butter needed thermometer</p> <p>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: (CORRECTED DURING INSPECTION): Few red cutting board need replaced (thrown out)</p> <p>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION REPEAT OBSERVATION broken trays, lids, etc need to be replaced</p> <p>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: bloom cooler shelving needs replaced-rusting/chipping and shelving in walkin freezer - several shelves broken</p>

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

OBSERVATION: stand mixer-several screws have cracked the facing and top cover

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

OBSERVATION: Cutting board mats needs replaced-poor repair

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Gasket on dessert refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION dry stockroom shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION walkin-few shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Shelving underneath black liner needs cleaned (above soda machine and at dish)

5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES

OBSERVATION: dumpster area-remove old equipment and clean/power wash

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Caulk needs replaced on toilets

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION back of the house handsink-hot water faucet not working-Call placed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall coving behind stand mixer needs sealed-water coming out when pushed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION mop sink in poor repair

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: corner of door frame to stockroom needs repaired and edge of liquor room shelf need repaired; trim on walkin freezer needs replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Caulk needs replaced at floor on in dish room and above a holding rack

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: outside shed needs to be organized

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Top of line needs cleaned (dusty)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Drains and floor under equipment in bar area need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: 2 bay floor drain needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Bases of toilets need cleaned in public restroom and employee

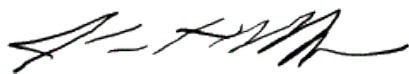
Inspection Outcome

Comments

Great improvement seen

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards