

**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 Logan's	Facility Type Food Service Establishment	
Licensee Name Logan's Roadhouse Inc.	Facility Telephone # 304 264-1500	
Facility Address 115 Retail Commons Parkway Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/12/2019	Total Time Spent 2.02

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Meat room	38
Grill cooler 1	41
Salad case prep	39
Raw meat cooler	41
Bar reach in	40
Keg walk in	39
Grill cooler 2	37
Charbroiler hot table	142
Fried food warmer	148
Bake potato warmer	92
Salad Reach in	40
App cooler	43.5

Food Temperatures	
Description	Temperature (Fahrenheit)
Food in salad cooler	40
Chicken wings	80
Stored mashed pot.	139
Soups	142
Herseys Syurp	76
Salad dressing for apps	44
Hot food on steam line	139
Cold food well	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
QuatbucketkitchenMeatroombucketBarsinkbucketBarbucketBackserverstationbucketKitchenserverstationDishmachine	chemchemchemchemChemchemHeat		300300300		

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 # 8

Repeated # 4

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Hersheys syrup needs to be stored at 41f after opening.

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Trays of butter in the keg cooler need date and labeled

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Grill line reachin shelves need cleaned, food stuffs hanging off the racks over funcovered food

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): All three food scales need cleaned

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Multiple sharp kitchen knives need recleaned, blades still had dried food on them

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

This is a critical violation

REPEAT OBSERVATION Meatroom shelves need cleaned, old food stuffs hanging on shelves

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned, food , new and dried hanging from racks

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Bottle of unknown liquid in a chemical spray bottle found at the bar, must have a name of the contents of the bottle..

Observed Non-Critical Violations

Total # 5

Repeated # 4

3-304.15 - GLOVES, USE LIMITATION

OBSERVATION: Employees observed not changing gloves between jobs when cross contamination occurs

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Dry stock shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Speed racks need cleaned in the meatroom

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Clean metal pans are being stored or stacked without being air-dried first..

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment in multiple areas of the unit.].

Inspection Outcome

Comments

Risk based inspection

Disclaimer

Person in Charge



TaNicia Smith

Sanitarian



Glenn GCO Ondick