



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name OConnells Pub, LLC	Facility Type Food Service Establishment	
Licensee Name OConnells Pub	Facility Telephone # 304	
Facility Address 126 Kelly Island Rd Martinsburg , WV	Licensee Address PO BOX 4063 Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 02/08/2017	Total Time Spent 2.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
GE refrig-left	40
GE refrig-right	40
prep unit	38
keg cooler	40
kitchen beer cooler	38
large Red bull refrig	scan 39
small red bull	52-canned beverages only

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 # 5

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): raw shell eggs sitting on top of meat and raw hamburger in tub sitting on top of cooked potatoes

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 2 sauces sitting at room temperature labeled "refrigerate after opening"

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Date marking not being done well-Items pulled out of freezer must be dated; Individual sauce cups need to be dated and When food is prepped must be dated-Lemons/limes at bar not dated

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several items from January in refrigerator

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): panini griddle and electric griddle stored beneath grill not clean-If not using, then cover and store

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION mouse droppings in bar sink cabinet(only area)

Observed Non-Critical Violations

Total # 15

Repeated # 5

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: (CORRECTED DURING INSPECTION): thermometer needed in beer cooler holding lemons/limes/milk

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside bottom of kitchen beer refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION backsplash and pipes behind deep fryer need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: crockpot warmer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: upright freezer-inside door and bottom area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside bottom of True freezer needs cleaned(wire/debris)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): electric griddle-grease catcher needs cleaned

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: (CORRECTED DURING INSPECTION): equipment should be stored inverted

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: womens restroom-caulk needed along wall where raw tile edge is exposed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION wall coving needs secured to wall(being done today_

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION ceiling light not working

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION 3 bay sink-hot faucet dripping(turned off underneath)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mens restroom-left urinal needs repaired(part ordered)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: womens restroom-floor perimeters need cleaned

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

REPEAT OBSERVATION hood and filters need cleaned

Inspection Outcome

Comments

*Outside area-not a bar but just a counter-May serve bottled beer-No 3 bay sink/handsink in area *No smoking 20' from door
*Monthly pest control

Disclaimer

Person in Charge



Sanitarian


Amy ARE Edwards