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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information					
Facility Name	Facility Type				
Kobe Japanese Steak House	Food Service Establishment				
Licensee Name	Facility Telephone #				
Kobe Japanese Steak House Co.	304 260-5656				
Facility Address	Licensee Address				
220 Viking Way	,				
Martinsburg , WV					
Inspection Information					
Inspection Type	Inspection Date	Total Time Spent			
Routine	11/08/2018	1.90			

Equipment Temperatures				
Description	Temperature (Fahrenheit)			
Meat cooler				
Beer cooler	31			
Walk in cooler	33			
Salad cooler	33			
Sushi cooler top	23			
Sushi cooler bottom	30			
Bar cooler	35			

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachinesaniti	chemchemchemc		100		
zerSushibucketBa	hem				
rbucketGrillbucket					

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 #4

Repeated #3

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Vegetable slicer under sushi bar needs cleaned

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

This is a critical violation

OBSERVATION: Mold on shelves in walk in needs cleaned

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

This is a critical violation

REPEAT OBSERVATION Inside of ice machine needs cleaned, mold

7-101.11 - IDENTIFYING INFORMATION, PROMINENCE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Spray bottle with no label found with cleaning supplies

ObservedNon-CriticalViolations

Total # 16

Repeated #3

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Toilet paper needs to be stored up off of the floor

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

OBSERVATION: Dented missing component rice cooker needs replaced

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

OBSERVATION: Large white bin in walk in needs replaced, large crack in corner

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting boards need bleached and or resurfaced

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Shelf under small wok needs cleaned, food debris

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Speed racks in walk in freezer need cleaned, dust and frozen meat

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Speed rack needs dusted in the walk in cooler

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Mixer stored on shelf in back hallway needs cleaned

5-501.113 - COVERING RECEPTACLES

OBSERVATION: Make sure dumpster lids are closed

6-201.11 - FLOORS, WALLS, AND CEILINGS

OBSERVATION: Walls need cleaned in several areas

6-202.13 - INSECT CONTROL DEVICES, DESIGN AND INSTALLATION

OBSERVATION: (CORRECTED DURING INSPECTION): Fly trap in use above clean dishes

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Lights need replaced in back hallway

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall in employee bathroom needs repaired by sink

6-501.111 - CONTROLLING PESTS

REPEAT OBSERVATION Fruit flies observed in kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents in seating area need cleaned, dust and grease

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian

Connie Pak

Glenn GCO Ondick