

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Bob Evans	Facility Type Food Service Establishment	
Licensee Name Bob Evans	Facility Telephone # 304 263-7022	
Facility Address 999 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/09/2019	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walkin	38
salad prep unit 2	44-47
steamtable-server	188-197
salad prep 1	32
carry out case	34
KP salad prep	38
grill side 1 reachin	32
grill side 2 reach in	31
hot hold-upper	169
icecream freezer	2

Food Temperatures	
Description	Temperature (Fahrenheit)
food in hotholding	158-170
tom juice	47
milk	47
pot soup	197
chicken salad	38
batter	39
ham cubes	37
mayo	38
stuffing	186

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizerbucket-backprepdishmac hinebucketatwaitr essarea	chemicalheatchemical	160	200400	quatquat	

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 # 1

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 3 trays of biscuits, in freezer, not covered and touching product on tray below

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

This is a critical violation

OBSERVATION: Cooler holding milk registering 44-47 degrees (all product removed)

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): few products, in walkin, not datemarked accurately

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Containers holding knives and spoons needs cleaned inside

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): can opener blade stored not clean

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Mouse droppings found under cabinet (area not in use)

ObservedNon-CriticalViolations

Total # 11

Repeated # 1

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employee noted in back of the house without a hair restraint.

4-203.12 - TEMPERATURE MEASURING DEVICES, AMBIENT AIR, AND WATER

OBSERVATION: New thermometer needed in warmer (outside gauge not indicating properly)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Area under fryer (grill #2) needs detailed cleaning (grease buildup)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: walkin shelving-area beneath liner, on few shelves, needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Drawers need cleaned inside unit (grill #2)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Grill side #1 needs better detailed cleaning

5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES

REPEAT OBSERVATION dumpster-grease bin area needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor drain needs cleaned in back beneath cooking equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: storeroom -wall perimeters/coving needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (CORRECTED DURING INSPECTION): Leak ? under soda fountain machine

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

OBSERVATION: hood filters need cleaned.

Inspection Outcome

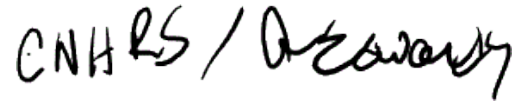
Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards