

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

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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 09/11/2018	Total Time Spent 2.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Meat room	38
Grill cooler 1	39
Salad case prep	40
Raw meat cooler	41
Bar reach in	30
Keg walk in	34
Grill cooler 2	40
Charbroiler hot table	78
Fried food warmer	86
Bake potato warmer	154
Salad Reach in	40

Food Temperatures	
Description	Temperature (Fahrenheit)
French fries	90
Hot food steam table	137
Cold table	39
Soups	101
Food in the hot box	137

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
QuatbucketkitchenMeatroombucketBarsinkbucketBarbucketBackserverstationbucketKitchenserverstationDishmachine	chemchemchemchemChemchemHeat		30030030 0200		

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 # 14
Repeated # 16

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): French fries 90f, soups 101

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Several containers of seasoning were out of date 9-8

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): [Chicken out of date 9-8. salmon and shrimp out of date 9-9, ribs 9-2 in grill cooler

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): St Louis ribs out of date 9-9

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Inside of ice machine needs cleaned (above) mold

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Green racks in keg cooler need cleaned-mold

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Dough cutter not clean

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned, old food stuffs hanging off racks

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Several sharp kitchen knives need cleaned, blades unclean

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Mixer needs cleaned

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Several utensils and cutting blades need recleaned

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

This is a critical violation

REPEAT OBSERVATION Grill line cooler shelves need cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Coffee mugs stored not clean

7-101.11 - IDENTIFYING INFORMATION, PROMINENCE

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Sanitizer bottle not labeled in bar area.

Observed Non-Critical Violations

Total # 32

Repeated # 16

3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK

OBSERVATION: (*CORRECTED DURING INSPECTION*): Sugar bags needs label

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

REPEAT OBSERVATION Ice scoop holders throughout in poor repair-rusty

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

OBSERVATION: (*CORRECTED DURING INSPECTION*): Dish rack used for storage in bar area in poor repair

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Multiple cutting boards need bleached or resurface

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Multiple gaskets need repaired, torn.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Meat cooler/freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside the hotbox needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Stainless steel shelves need cleaned in the prep area

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Containers that hold bagged spices need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Dry stock shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Salt and pepper containers need cleaned on the outside

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Speed racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Grill line shelves and grill base needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Tops of shelves and microwaves and coolers need cleaned in the fryer/sauce areas

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Back of soda nozzles and machine need cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

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

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Bathroom toilets and urinals need new caulk

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling tiles and lights need dusted and grease build up on tiles in several areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Green racks need cleaned in dish

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor needs cleaned under potato and peanut storage racks

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Light shield need cleaned in BOH

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (*CORRECTED DURING INSPECTION*): Wall needs cleaned behind mug storage and

handsink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Return above bread ovens needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Bases of toilets need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Clean floor drains in bar area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Missing hood filters need cleaned then replaced back into the hoods

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned under and behind equipment in the walkin cooler and freezer

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Vents in restrooms need cleaned-dusty

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Green racks in server area above pitchers needs cleaned-dusty

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (*CORRECTED DURING INSPECTION*): Side of expo needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (*CORRECTED DURING INSPECTION*): Dishmachine needs cleaned on top/side, etc.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wheels on dough racks need cleaned and on other equipment as well (ovens)

Inspection Outcome

Comments

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 09/28/2018

Person in Charge



Adam Decker

Sanitarian



Glenn GCO Ondick