

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Kitzies	Facility Type Food Service Establishment	
Licensee Name Cottle Chrisiti, LLC	Facility Telephone # 304 263-5797	
Facility Address 1545 Rock Cliff Drive Martinsburg , WV	Licensee Address 1545 Rock cliff Drive Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 05/01/2017	Total Time Spent 1.78

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich case	39
Walk in cooler	39
True cooler	50
Beer cooler avg	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Soups	154
Cole slaw	48
Homemade ranch dressing	50
Sour cream	49
Crab	148
AuJu sauce	164
Red sauce	137

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBar3baysinkDISHMA CHINE	chemchemical				

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 # 7

Repeated # 1

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): All food in the true cooker 46-52 F degrees

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Operator has no plan for using time as a public health control, for bacon, if kept at room temperature, must only be held for 4 hours and then thrown out. Must keep a log on time

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

This is a critical violation

REPEAT OBSERVATION Ice machine needs cleaned, mold.

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Several kitchen utensils stored with dried food on the utensil still, needs recleaned

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Five sharp kitchen knives stored still with old food on the blades

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

This is a critical violation

OBSERVATION: Pots strainers and other cooking equipment needs stored upside down, all equipment on top of the cooler needs cleaned because of dust, grease.

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

Observed Non-Critical Violations

Total # 4

Repeated # 1

2-402.11 - HAIR RESTRAINTS

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

3-501.13 - THAWING

OBSERVATION: Steaks and beef is being improperly thawed by leaving at room temperature, must be thawed in cooler or under running cold water.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside the sandwich cooler needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

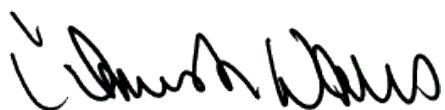
OBSERVATION: Continental freezer needs gaskets cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



christi walls

Sanitarian



Glenn GCO Ondick