

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|---|---|--------------------------|
| Facility Name Gus's Bar and BBQ, LLC | Facility Type Food Service Establishment | |
| Licensee Name Gus's Bar and BBQ, LLC | Facility Telephone # 304 283-3416 | |
| Facility Address 930 Middleway Pike Inwood , WV | Licensee Address 930 Middleway Pike Inwood , WV 25428 | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 04/19/2018 | Total Time Spent 2.00 |

| Equipment Temperatures | |
|-------------------------------|---|
| Description | Temperature (Fahrenheit) |
| Superior refrig | 32 |
| Continental refrig | 40.5 |
| prep unit | 40 |
| walkin beer cooler | 32 |
| GE white refrig | 43.5**/32/41 scan(just filled with product) |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3baysinksanitizer | chemicalchemical | | 200200200 | quatquatquat | |
| bucketbarsanitizer | chemical | | | | |
| bucket | | | | | |

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 # 8

Repeated # 0

3-202.15 - PACKAGE INTEGRITY

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several dented cans found for use

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): wing sauces sitting out at 50d-need to go by label on product-Must refrigerate if label states or use 4 hour time stamp and discard what sauce is remaining at 4 hours

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Bar-sauce/dressing bottles should be datemarked when filled

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): sauce cups not dated accurately (4-9) and made yesterday

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 2 pans brisket from April 17, salmon sauce past 7 days and wing sauce past 7 days

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): can opener needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 3 section crockpot stored beneath table needs cleaned-food debris on outside and fallen in pots-Clean and Cover when not in use

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): spray container of Mean Green not labeled

Observed Non-Critical Violations

Total # 23

Repeated # 0

3-305.11 - FOOD STORAGE

OBSERVATION: beer walkin-food should be stored 6" off floor

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: (*CORRECTED DURING INSPECTION*): Crofton knife holder not approved-not cleanable inside

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

OBSERVATION: (*CORRECTED DURING INSPECTION*): GE white refrigerator needs a thermometer- Temp of 43.5**2:15pm Temp dropped to 32-Just filled with groceries earlier in day

4-301.12 - MANUAL WAREWASHING, SINK COMPARTMENT REQUIREMENTS

OBSERVATION: bar-sink stoppers needed

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

OBSERVATION: (*CORRECTED DURING INSPECTION*): prep unit-water laying in back tray not draining

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: beer walkin-shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): sauce /oil shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: white freezer-outside lower vent needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-bottle shelving needs cleaned

5-205.11 - USING A HANDWASHING SINK

OBSERVATION: Handsink at bar needs to be accessible for handwashing-sanitizer bucket located in sink

5-501.17 - TOILET ROOM RECEPTACLE, COVERED

OBSERVATION: Women's restroom needs covered trashcan-Lid to dispenser in left restroom broken

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: hole in door to downstairs needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Women's restroom-areas need painted where hardware removed from stalls

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Mop sink area-wall needs repaired where ice scoop is located and where hook has been removed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: new caulk needed behind handsink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: seal needed at grease trap-odor

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 2 lights out in hood

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: beer walkin-fan covers and wall piping needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: lower shelf in corner needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned along perimeters/behind equipment/under shelving

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: restrooms-floor perimeters and behind toilets needs cleaned

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

OBSERVATION: hood filters need cleaned

6-501.18 - CLEANING OF PLUMBING FIXTURES

OBSERVATION: plumbing pipes and area beneath bar sink needs cleaned

Inspection Outcome

Comments

*Not able to inspect cooker area and downstairs(office/storage)-locked

*Keep crate clean used for potato pan prop

Disclaimer

Person in Charge

Sanitarian

Amy ARE Edwards