

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Olive Garden	Facility Type Food Service Establishment	
Licensee Name GMRI, Inc.	Facility Telephone # 304 260-1080	
Facility Address 891 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/22/2018	Total Time Spent 2.65

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Beverage cooler bar	40
Bar cooler	40
Victory cooler carry out	40
Victory warmer carry out	161
Server salad cooler	38
Dessert cooler	39
Small server cooler	37
Grill low boy Cres cor	28
Meat drawer	39
App cooler	33
Pasta Drawer	40
Walk-in	28
Grill Drawers	39
Wine cooler	41
Steam Tables	136
Window ice well	
Salad case top	39
Freezer	-10

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Soups	147
Back server lemons	64
Noodle storage	41
Sauces	136
Meatballs	146
Shrimp	39
Ranch dip	35
Spinich dip	36
Scambi sauce	33
Alfredo sauce	163

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar3bayServerbu cketPastalineDish machineBarbucket	chemchemchemh eatchem		50-10050 300300	bleach	

**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).

<b>Observed Critical Violations</b>
<b>Total # 4</b> <b>Repeated # 15</b>
<b>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Lemons in backl server station, 64F
<b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Pepperoni and salami need date-made
<b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Produce cutter needs cleaned and attachments
<b>6-501.111 - CONTROLLING PESTS</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Mouse droppings in small wares storage shed

<b>Observed Non-Critical Violations</b>
<b>Total # 41</b> <b>Repeated # 15</b>
<b>3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Scoops with handles needed when stored in product
<b>3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE</b> <b>OBSERVATION:</b> Spatula stored in between equipment not approved
<b>4-302.12 - TEMPERATURE MEASURING DEVICES</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Delfield freezer needs thermometer
<b>4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES</b> <b>OBSERVATION:</b> Sanitizer test strips for quat not available
<b>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION</b> <b>OBSERVATION:</b> Refrigerated drawers need repair (2) in pasta area
<b>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Spoodles need replaced-worn

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Broken bulk drink lids need replaced

**4-502.11 - GOOD REPAIR AND CALIBRATION**

REPEAT OBSERVATION Bar cooler needs repaired, leaking water

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

REPEAT OBSERVATION Equipment needs good cleaning-hinges/gaskets/outside

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

REPEAT OBSERVATION Outside of the oven needs cleaned

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Salamanders that are not being used need to be cleaned

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

**OBSERVATION:** Area in-between ice machines and back of the ice machine need cleaned

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

**OBSERVATION:** Tops of the passover and bread warmer needs cleaned, dust

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

**OBSERVATION:** Inside the icecream case needs cleaned

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

**OBSERVATION:** Inside the soup bowl storage container needs cleaned

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

**OBSERVATION:** Bread making station needs cleaned

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

**OBSERVATION:** Carryout container racks needs cleaned

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

**OBSERVATION:** Server shelves on both sides soup side and pass over needs lower shelves cleaned

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

**OBSERVATION:** Inside the refrigerated bowl case needs cleaned

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

**OBSERVATION:**

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

**OBSERVATION:** Inside the bread warmer needs cleaned

**4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED**

**OBSERVATION:** Fryers need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Can racks in soup area need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Carryout condiment containers need cleaned inside, crumbs

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Bar condiment area needs 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 Handsink dripping in produce cutting area.

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

REPEAT OBSERVATION Door to the extra equipment room needs repaired in the kitchen

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

**OBSERVATION:** Unused equipment (refrigerator, carts, dishwasher racks, fryer, etc. needs removed (dumpster area)

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Several bulbs in hoods need replaced (blown)

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION All intake egg crate vents need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Ceiling vents and surrounding ceiling tiles need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Hand sink caulking in the server area needs cleaned mold

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Bar dump sink needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Floor drains need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Oven hoods and walls need cleaned, dust

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Floors need cleaned under drink stations and syrurp tower

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Cabinet under front server handsink needs cleaned.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Lower areas of the walls and all stainles steel under the dishtank areas need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Hoods need cleaned throughout.

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** Computer screens need dusted

**Inspection Outcome**

**Comments**

Suggest moving cheese puffs to another drawer separate from raw meats in same drawer

Disclaimer

Person in Charge

Sanitarian



**Anthony hite**



**Glenn GCO Ondick**