

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS: _____ PRIORITY: 5 PRIORITY FOUNDATION: 0
CORE: 12 TOTAL: 17

ESTABLISHMENT: Blue White Grill PERMIT NO.: _____ DATE: 7/8/2021
ADDRESS: 101 N Queen St. CITY: Martinsburg STATE: WV ZIP: 25401
PERSON IN CHARGE/TITLE: Alisha Youngblood (manager) TELEPHONE: 304-263-3607
RECEIVED BY (SIGNATURE): Alisha Youngblood SANITARIAN (SIGNATURE): Justin Leake
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11:45

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.11	Ice machine needs cleaned
	✓		4-602.11	Unclean dishes stored with clean dishes/utensils
			6-501.	Storage shelving needs cleaned
			6-501.12	Walls in kitchen need cleaned. Rust
			6-501.11	Walls in kitchen need repair. Paint chipping
			6-501.11	Frigidaire freezer door gasket torn. Needs repair
			4-602.13	Bottom of frigidaire freezer needs cleaned
			6-501.111	Door leading outside observed propped open by a rock
			6-501.11	Hoshizaki mini fridge needs repair or removed from premises
			6-501.11	Wall behind Hoshizaki freezer needs painted. Bare material exposed
			6-501.11	Dessert Freezer vent needs repair
	✓		3-501.16	Drink mini fridge not to temp. Holding milk. 48°
			6-501.11	Bathroom tile needs repair in both men's & women's restrooms
			6-501.14	Vents in bathrooms need cleaned
	✓		3-501.16	Walk-in fridge not to temp. 53°
	✓		4-602.11	Walk-in fridge shelving needs cleaned.
			4-602.13	Walk-in fridge floor needs cleaned
				* Establishment must close due to Walk-in not reaching proper temperature. Establishment may re-open after this violation is corrected & the establishment is reinspected. A \$75 reinspection fee will be due.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Potatoes (Walk-in)	53°	Burger (Sandwich Prep)	40°	Ham (Sandwich Prep 2)	40.5	Dessert Freezer	12°
True Freezer	11°	Sandwich prep Unit	39°	Sandwich prep Unit 2	40°	Bacon (Walk-in)	54°
Frigidaire Freezer	15°	Gravy	144°	Pie Fridge	41°	Cheese (Walk-in)	56°
Hoshizaki Freezer	18°	Bleach sanitizer	50 PPM	Drink mini fridge	48°		