

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name T.J.'s Place	Facility Type Food Service Establishment	
Licensee Name T.J.'s Place	Facility Telephone # 304 274-0552	
Facility Address 30 Forever Green Drive Falling Waters , WV	Licensee Address 30 Forever Green Drive Falling Waters , WV 25419	
Inspection Information		
Inspection Type Routine	Inspection Date 08/22/2017	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
prep unit	38
Continental refrigerator	37
bar coolers	40
beer walkin	36
back room refrigerator	30

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkspraybottle	chemicalchemical				

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
<p>Total # 12 Repeated # 0 3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): bar-cut limes/lemons at 58d-Must be kept in ice bath or in bar cooler</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Sweet Baby Rays sauce sitting at room temperature-Label reads "refrigerate after opening"</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): bar-cut fruit needs to be datemarked</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): numerous food items in prep unit and refrigerator past 7 day datemarking-sauce cups, cheese, onions, bacon, etc</p> <p>3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION</p>

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): bar-3 juice mixes-Use by date of May 2017

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

This is a critical violation

OBSERVATION: back room-inside ice machine needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): bar-ice scoop holder needs cleaned(pink)

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): probe thermometer needs cleaned

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

This is a critical violation

OBSERVATION: coffee pot on burner with old coffee and mold floating on top of coffee-2nd pot and basket needs cleaned plus machine

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): sugar cup in product needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 3 bay sink not cleaned from previous night

7-206.11 - RESTRICTED USE PESTICIDES, CRITERIA

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): raid spray found in kitchen not approved-must use certified pest control operator

Observed Non-Critical Violations

Total # 16

Repeated # 0

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: probe thermometer needs to be calibrated

4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES

OBSERVATION: quaternary test strips needed for stearamine tablets in kitchen and strips need replaced at bar(water damaged)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar coolers-bottom and door runners need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside hot holding unit needs cleaned(alot of buildup)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of equipment storage tool chest needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *inside microwave needs cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *small brown corner shelving unit needs cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *bar-black bottle holders need cleaned at ice bin*

4-603.16 - RINSING PROCEDURES

OBSERVATION: *(CORRECTED DURING INSPECTION): bar-proper setup : wash, rinse, sanitize(sanitizer was in center sink)*

6-301.11 - HANDWASHING CLEANSER, AVAILABILITY

OBSERVATION: *handsoap dispenser not working*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *back empty bar-3 bay sink dripping(black buildup in sink)*

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: *unused griddles-should be kept clean and covered*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *mop closet-behind sink and floor needs cleaned*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *floor drains need cleaned-bar and kitchen*

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: *kitchen and bar floor perimeters need cleaned*

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

OBSERVATION: *hood filters need cleaned*

Inspection Outcome

Follow-up Required – A reinspection of this facility is necessary to assess correction of (a) violation(s) and/or compliance.

Comments

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 08/31/2017

Person in Charge

Dawn Rice

Sanitarian

Amy ARE Edwards

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