

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b><i>Establishment Information</i></b>		
Facility Name <b>Blue White Grill</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Mr and Mrs William Brown</b>	Facility Telephone # <b>304 263-3607</b>	
Facility Address <b>101 N Queen St Martinsburg , WV</b>	Licensee Address ,	
<b><i>Inspection Information</i></b>		
Inspection Type <b>Routine</b>	Inspection Date <b>03/15/2018</b>	Total Time Spent <b>2.03</b>

<b><i>Equipment Temperatures</i></b>	
Description	Temperature (Fahrenheit)
Dishroom cooler	40
Grill cooler	40
Sandwich cooler	41
Walk in cooler	40
Server cooler	41
Pie cooler	41

<b><i>Food Temperatures</i></b>	
Description	Temperature (Fahrenheit)
Steam table food	142

<b><i>Warewashing Info</i></b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineSanitizer	heat		+400	quat	Heat

**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 # 5**

**Repeated # 2**

**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cook line bucket +400ppm

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Shake machine needs cleaned

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

**This is a critical violation**

REPEAT OBSERVATION Inside of the ice machine needs cleaned, mold

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

**This is a critical violation**

REPEAT OBSERVATION Walk in cooler shelves need cleaned, old food stuffs hanging from the racks

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

**This is a critical violation**

REPEAT OBSERVATION **(CORRECTED DURING INSPECTION):** several ladles and sharp kitchen knives stored with old food stuffs dried on them

**Observed Non-Critical Violations**

**Total # 16**

**Repeated # 2**

**4-501.12 - CUTTING SURFACES**

REPEAT OBSERVATION Cuttingboards need bleached or resurfaced

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

**OBSERVATION:** Small server case needs shelves repaired, rust.

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

**OBSERVATION:** Dishroom refrigerator needs new gaskets.

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

**OBSERVATION:** Broken containers need thrown out when missing pieces or cracked

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

**OBSERVATION:** Sides of grills, fryers and surrounding coolers need sides cleaned, grease

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Outside of the old hot drawer storage drawers need cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Grill line stands need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside the low boy freezer on the grill line needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Top of all high equipment needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** outside of the dry food containers need cleaned outside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Walk in cooler pie shelves need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside the grill line 2 door freezer needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside the ice cream freezer needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside server pie case needs cleaned inside

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

REPEAT OBSERVATION Broken or cracked or missing floor tiles need replaced in the back of the unit

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

**OBSERVATION:** Floors need cleaned in the unit esp, in the kitchen areas under and behind equipment.

***Inspection Outcome***

***Comments***

Disclaimer

Person in Charge



**Ron Allen**

Sanitarian



**Glenn GCO Ondick**