

**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 OConnells Pub, LLC	Facility Type Food Service Establishment	
Licensee Name OConnells Pub	Facility Telephone # 304	
Facility Address 126 Kelly Island Rd Martinsburg , WV	Licensee Address PO BOX 4063 Martinsburg , WV 25401	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 12/04/2017	Total Time Spent 2.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
GE refrig-left	44-46d*
GE refrig-right	40
prep unit	36
keg cooler	
kitchen beer cooler	
large Red bull refrig	
small red bull	
sauce prep	54-60d on thermometers
cheese machine	140
beer/whipping cream unit	34

**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>
<p><b>Total # 13</b> <b>Repeated # 8</b></p> <p><b>3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> cups without handles found in shredded cheese and powdered sugar</p> <p><b>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> sauce prep unit reading 54-60d-Beer stored inside ok but opened sauces need to be discarded-sauces discarded</p> <p><b>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</b> <b>This is a critical violation</b> <b>REPEAT OBSERVATION (CORRECTED DURING INSPECTION):</b> cranberry juice labeled "refrigerate after opening" -sitting at room temp; also ketchup labeled "refrigerate after opening" sitting out and garlic</p> <p><b>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</b></p>

**This is a critical violation**

**OBSERVATION:** left refrigerator with thermometers reading 46-48-product temping 44.5-\*food discarded-Checked temperature at 1:10 and has not dropped(was opened and cleaned)

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** small sauce cups not date marked(top of prep) and cheeses past date

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** purchased coleslaw with use by of October 30, 2017

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** all purpose spray cleaner not approved for food contact surfaces(home kitchens)-solution too strong-"flushed" on bleach test strip-Being used to clean microwave Make own sanitizer for use in kitchen and bar

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** bar-ice chute on Passion Bay machine needs cleaned-build up

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** cheese machine needs cleaned inside

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** several utensils stored not clean

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** wing sauce/beer unit needs cleaned inside and beer unit beneath a/c need cleaned

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

**This is a critical violation**

**OBSERVATION:** both white refrigerators need cleaned(include front grills)-left refrigerator has been cleaned inside\*

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**REPEAT OBSERVATION** bar-couple mouse droppings observed by sink vanity on floor

**Observed Non-Critical Violations**

**Total # 37**

**Repeated # 8**

**3-305.11 - FOOD STORAGE**

**OBSERVATION:** food/beverages need to be stored 6" off floor

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

**OBSERVATION: (CORRECTED DURING INSPECTION):** thermometer needed in whipping cream/beer unit-temp of 34

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

REPEAT OBSERVATION bar-beer cooler holding whipping cream needs a thermometer-scan of 38.5

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

**OBSERVATION:** water laying in bottom of whipping cream cooler

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

**OBSERVATION:** upright stainless freezer-small amount of ice on upper door area

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

**OBSERVATION:** bar-handle to beer cooler broken

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** small cutting boards need replaced

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** bar-outside of coolers need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** bar-soda nozzles and holsters sticky-need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION backsplash and pipes behind fryer area needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** outside of stove/oven needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** lower tables need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** outside of bottles and containers facing fryer area need cleaned(stored on prep tables)

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION unused crockpot should be cleaned and covered

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** table areas beneath fryer and griddle needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** sides of grill equipment need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION inside bottom of upright freezer needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** toaster oven needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** beer coolers in kitchen-outside vents and tops need cleaned and inside bottom of glass door unit

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside microwaves need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** clean side of 3 bay-build up beneath dish drainer needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** keg cooler needs a thorough cleaning inside-also clean outside filter

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** bar-bottle racks need cleaned and lids to bottles

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): end beer cooler-inside bottom needs cleaned

**4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES**

REPEAT OBSERVATION utensils in pans should be stored inverted

**6-301.11 - HANDWASHING CLEANSER, AVAILABILITY**

**OBSERVATION:** no handsoap available at kitchen or bar handsink

**6-301.12 - HAND DRYING PROVISION**

**OBSERVATION:** No toweling available in mens restroom

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

**OBSERVATION:** womens restroom-door handle broken on stall door

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

REPEAT OBSERVATION coving needs to be re-attached to wall throughout kitchen

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

**OBSERVATION:** stained ceiling tiles need replaced

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

REPEAT OBSERVATION ceiling light out over prep table

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

**OBSERVATION:** bar-3 bay sink faucet leaking

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

**OBSERVATION:** womens restroom-ceiling light shield needs cleaned

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

**OBSERVATION:** bar-ceiling vents need cleaned

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

**OBSERVATION:** floor needs cleaned in bar

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

**OBSERVATION:** floor needs cleaned in kitchen

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

REPEAT OBSERVATION hood, filters and light globes need cleaned

***Inspection Outcome***

**Comments**

Watch best by dates on bread and milk/creamer-

\*Kitchen needs an in-depth cleaning-Cleaning schedule needed or clean as you go-\*\*Several critical violations were addressed immediately-

\*\*Establishment will need a reinspection in 7-10 days\*\*

Left side refrigerator and sauce prep unit needs serviced-Cannot be used til temperature is below 41 degrees-Fax invoice to Health Dept: 304-263-8274

Pest control-only few droppings observed in bar corner-Be sure all areas are sealed and have pest control service again and as needed before reinspection

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 12/11/2017

Person in Charge



Sanitarian



**Amy ARE Edwards**