

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Bob's Carryout	Facility Type Retail Food Store	
Licensee Name Robert Widmeyer	Facility Telephone # 304	
Facility Address 130 N Raleigh St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 10/11/2018	Total Time Spent 1.90

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beer cooler	40
Soda coolers	38
Milk cooler	37
Superior cooler	31
walk in	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Meatballs in sauce	145
pickles	41
mayo	40
lettuce	39
ribs	102

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachwater	chem				

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 # 6

Repeated # 0

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): sauces, cheese, sliced meat need date marked in cooler

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Tomatoes in sandwich cooler starting to rot

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

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

This is a critical violation

OBSERVATION: 2 door cooler has food hanging from shelves over top of ready to eat food

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

This is a critical violation

OBSERVATION: Walk in cooler shelves need cleaned, mold

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink in kitchen is not conveniently located for easy access to food employees. Portable oven is blocking hand sink

Observed Non-Critical Violations

Total # 12

Repeated # 0

3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK

OBSERVATION: When placing bulk product into a separate container it needs to be labeled

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

OBSERVATION: Gaskets of 2 door cooler need cleaned

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

OBSERVATION: Gasket of sandwich cooler needs cleaned

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

OBSERVATION: Tops of all equipment needs cleaned, dust

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

OBSERVATION: Freezer in back room needs cleaned

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

OBSERVATION: Milk cooler needs cleaned in retail area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Ceiling tiles need replaced, mold

6-501.111 - CONTROLLING PESTS

OBSERVATION: Fruit Flies observed in retail area

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: Any old equipment can be relocated to out buildings so floors can be cleaned in the stock area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fans in walk in need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: The hood needs cleaned, grease accumulation.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: All vents need cleaned throughout the unit.

Inspection Outcome

Comments

This inspection due to computer error id both food and retail inspections

Disclaimer

Person in Charge



Bob Widmeyer

Sanitarian



Glenn GCO Ondick