

**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 12/19/2018	Total Time Spent 1.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
GE refrig-left	37
GE refrig-right	40
prep unit	39
keg cooler	38
kitchen beer cooler	40
large Red bull refrig	
small red bull	
sauce prep	41
cheese machine	136
beer/whipping cream unit	40

**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 # 3</b> <b>Repeated # 1</b></p> <p><b>3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION</b> <b>This is a critical violation</b> REPEAT OBSERVATION (<b>CORRECTED DURING INSPECTION</b>): Out of date product, crab 12-16, mushrooms,12-18, soup 12-17</p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Soda guns need cleaned</p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Multiple utensils stored unclean including container that they are sitting in..</p>

**Observed Non-Critical Violations**

**Total # 12**

**Repeated # 1**

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

**OBSERVATION:** True freezer needs repaired, ice forming around the gasket seal

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Seasoning shelf needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tops of several coolers need dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Soda equipment and rack needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Fry and grill stands need cleaned

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

**OBSERVATION:** Stained ceiling tiles need replaced

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

**REPEAT OBSERVATION** Ceiling vents need cleaned

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

**OBSERVATION:** Floors need cleaned behind the bar under equipment and in the corners

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

**OBSERVATION:** Grill line wall and coving needs cleaned, grease

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

**OBSERVATION:** Floors need cleaned behind and under equipment in the kitchen

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

**OBSERVATION:** Inside brown cabinets need dusted

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

**OBSERVATION:** Grill hoods and filters need cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**kelly white**

Sanitarian



**Glenn GCO Ondick**