

**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 Brix 27	Facility Type Food Service Establishment	
Licensee Name Robert A Johnson	Facility Telephone # 304	
Facility Address 131 N Queen St Martinsburg , WV	Licensee Address 131 N Queen St Martinsburg , WV 25401	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/17/2019	Total Time Spent 2.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
beverage refrigerator	36
cold side prep	30
back up cold undercounter unit	
beer cooler	38 scan
walkin	38
Delfield refrigerator-back kitchen	34
cold side	34
cold side flatbread	34
hot side(cold)	33

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkdishmac	chemicalchemical	160	20020020	quatquatheat	
hinesanitizerbuck	chemicalheat		0		
etdishmachine-bar					

**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 # 9**

**Repeated # 0**

**2-301.14 - WHEN TO WASH**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** observed employee not washing hands between glove changing

**2-401.11 - EATING, DRINKING, OR USING TOBACCO**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** all beverages need to be stored away from food/prep areas

**3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** shell eggs need to be stored on lowest shelf in walkin to prevent cross contamination

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** several food items not date marked correctly

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

**This is a critical violation**

**OBSERVATION:** french fry cutter stored not clean

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** stand mixer stored not clean and bowl

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

**This is a critical violation**

**OBSERVATION:** stickmixer stored not clean

**4-702.11 - BEFORE USE AFTER CLEANING**

**This is a critical violation**

**OBSERVATION:** observed employee wiping knife on cloth stored on belt

**7-202.11 - RESTRICTION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** can of Raid spray found in bar cabinet

**Observed Non-Critical Violations**

**Total # 19**

**Repeated # 0**

**3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): spoons should not be stored in standing water- can be stored in dry pan or use 4 hr time sticker and change water frequently

**4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS**

**OBSERVATION:** cloth towels not approved beneath cutting boards(dry or wet) and at bar beneath glasses

**4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS**

**OBSERVATION:** black milk crates not cleanable(walkin)

**4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY**

**OBSERVATION:** Thermometer used in lower drawer-hot side cold unit needs replaced and thermometer needed in bar unit(temp38)

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

**OBSERVATION:** hot side-lower drawer-gasket torn(on order)

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** cutting boards in poor repair(on order)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** prep units-detailed cleaning needed in very back of each unit

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** ovens need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside cabinets beneath hot hold needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** area beneath grill needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** few areas on walkin shelving need cleaned more thoroughly

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): blender base greasy

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

**OBSERVATION:** floor needs repaired-prep area and dishroom-needs to be a sealed surface

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

**OBSERVATION:** 3 bay sink-spray nozzle hitting ceiling causing repair to be needed

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

**OBSERVATION:** new caulk needed at end of counter near ice machine and behind 3 bay sink/dishmachine

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

**OBSERVATION:** Womens restroom-stall dividers loose from ceiling

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

**OBSERVATION:** restroom ceiling fan covers need cleaned

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

**OBSERVATION:** floor needs cleaned behind equipment-front and in dishroom

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

**OBSERVATION:** hood and filters need cleaned

**Inspection Outcome**

**Comments**

ServSafe certification-2023

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**