

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Kitzies	Facility Type Food Service Establishment	
Licensee Name Cottle Chrisiti, LLC	Facility Telephone # 304 263-5797	
Facility Address 1545 Rock Cliff Drive Martinsburg , WV	Licensee Address 1545 Rock cliff Drive Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 11/15/2017	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich case	40
Walk in cooler	38
True cooler	41
Beer cooler avg	38
Hot passover	145

Food Temperatures	
Description	Temperature (Fahrenheit)
Cesar dressing	47
sour cream	41
Cole slaw	47
Shrimp sauce 41	41
Sour cream	47

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBar3baysinkDISHMA CHINE	chemchemical		300-400 50	quatbleach	

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 # 8

Repeated # 2

2-102.11 - DEMONSTRATION OF KNOWLEDGE

This is a critical violation

OBSERVATION: The Person in Charge (PIC) is unable to demonstrate knowledge of the food danger zone. Should talk to owner and take a serve safe managers course in next future

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw eggs stored above food with a lower final cooking temperature.

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

REPEAT OBSERVATION **(CORRECTED DURING INSPECTION):** Cole slaw ranch dressing, ceasar dressing sour cream 47F

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Marinara sauce 99F hot bacon bits 114F, must be hot held 135F or above

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): All containers that are not protected must be kept upside down so the food contact area is protected at all times from contamination

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need racks cleaned, old food stuffs hanging over REF products

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

This is a critical violation

REPEAT OBSERVATION Ice machine needs cleaned inside, mold

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): No Sanitizer made during food prep in the kitchen at time of inspection

Observed Non-Critical Violations

Total # 6

Repeated # 2

2-402.11 - HAIR RESTRAINTS

REPEAT OBSERVATION Employee noted working in food preparation/cooking area without a hair restraint.

3-501.13 - THAWING

OBSERVATION: (CORRECTED DURING INSPECTION): Roast beef is being improperly thawed by placing in tub of water sitting on the counter

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

OBSERVATION: Upper shelves in the kitchen need dusted

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside the sandwich case needs cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean pan are being stored or stacked without being air-dried first..

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walk in freezer needs repaired, ice and snow build up on the floor.

Inspection Outcome

Comments

Person in Charge



Cristi Cottle

Sanitarian



Glenn GCO Ondick