

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Riverbend Bar and Grill	Facility Type Food Service Establishment	
Licensee Name Cottle Chrisiti, LLC	Facility Telephone # 304 274-1695	
Facility Address 3247 Vineyard Rd Falling Waters , WV	Licensee Address 1545 Rock cliff Drive Martinsburg , WV 25401	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 06/08/2017	Total Time Spent 1.50

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
4 door refrigerator	41.5*
refrig-right	36
refrig-left	40
undercounter cold holding	36/41 scan
prep unit	46*-temp of product 41
back bar refrigerator	40
back beer cooler	38
condiment cooler	38
main bar-coolers	32-34
Bud light	26

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
stearaminespray-premix3baysink	chemical		200100/200	quatstearamine tabs	

**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 # 5**

**Repeated # 0**

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** shrimp left in undercounter unit since Tuesday-no datemark, etc

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** bloody mary mix-May 27

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** 3 bay sink-quatarnary testing 100ppm/200ppm

**6-501.111 - CONTROLLING PESTS**

*This is a critical violation*

**OBSERVATION:** flies observed in kitchen

**7-207.11 - RESTRICTION AND STORAGE**

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** chemicals should not be stored above 3 bay sink

**Observed Non-Critical Violations**

**Total # 12**

**Repeated # 0**

**2-304.11 - OUTER CLOTHING IN CLEAN CONDITION**

*OBSERVATION: employees should wear shirts with sleeves when prepping food-avoid tank tops*

**2-402.11 - HAIR RESTRAINTS**

*OBSERVATION: hair should be restrained when working in kitchen*

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

*OBSERVATION: (CORRECTED DURING INSPECTION): sugar tub needs to be labeled*

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

*OBSERVATION: main bar-inside front beer cooler-moisture causing paint to pull up*

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

*OBSERVATION: door gasket on prep unit torn and needs replaced*

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

*OBSERVATION: both upright freezers needs defrosted*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: door gaskets on 4 door refrigerator need cleaned*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: side of grill -grease tray- and top of stove needs cleaned*

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

*OBSERVATION: hood caulk pulling away-recaulking needed*

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

*OBSERVATION: back bar-cooler unit beneath 3 bay needs dusted*

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

*OBSERVATION: back of freezer and floor behind needs cleaned(entry area)*

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

*OBSERVATION: back restrooms-mens room needs cleaned*

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

*Kay Dodd*

Sanitarian

*Amy Edwards*

Amy ARE Edwards