



West Virginia Department of Health & Human Resources
Berkeley County Health Department
FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j)

OBSERVATION TOTALS: PRIORITY: 47 PRIORITY FOUNDATION: 1
 CORE: _____ TOTAL: 25

ESTABLISHMENT: the Copper Still Pub + Grill PERMIT NO.: _____ DATE: 5/19/21
 ADDRESS: 111 Winchester Ave CITY: Mingo STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: Alexa Silver TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 3:00 pm

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4.501.11	-replace gaskets on prep refridge (left)
✓	✓		4.602.12	-clean gaskets on prep refridge (Right)
			4.602.11	-ice machine unclean
			4.602.13	-bottom of freezer needs cleaned
✓	✓		5.205.13	-leak at ice machine/mops spill area
			2.401.11	-drink found with out lid on ice machine.
✓	✓		4.602.11	-utensils on prep station unclean
			4.602.12	-clean gaskets on sandwich prep
			4.202.11	-replace cutting board on sandwich prep (PF)
			6.501.12	-general cleaning under all equipment
			4.602.11	-fry cutter unclean
			4.501.11	-recaulking needed around 3bay.
			4.501.11	-recaulking of hand washing sink
			4.903.12	-pots above 3 bay not inverted.
			4.602.13	shelf liner in cabinets above 3 bay needs replaced
✓			4.903.12	utensils near slicer not inverted

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Prep Refridge	38°	Maintenance	47°	Subfloor freezer	8°		
Freezer	10°	11441e left	38°				
Freezer	18°	white refrid	400				
Sandwich prep	35°	basement freezer	115°				



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OBSERVATION TOTALS PRIORITY: 6 PRIORITY FOUNDATION: 1
 CORE: 7 TOTAL: 5

ESTABLISHMENT: The Copper Still Pub+Grill PERMIT NO.: _____ DATE: 5/19/21
 ADDRESS: 1911 Winchester Ave CITY: MAbg STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Alexa Silver TELEPHONE: 304-260-5506
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 3:00pm

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6.501.12	clean and the organize dry storage
			6.201.13	clean
			6.501.11	new covering needed near doorway Kitchen/bar
			4.501.11	caulk around right toilet women's room
			6.501.114	unnecessary items stored in room behind mop sink.
✓	✓		6.501.12	mop sink is unclean
			5.205.12	mop sink hose hanging below rim
		✓	5.202.13	mop sink does not have backflow
			4.203.12	thermometers needed in all coolers
			4.602.13	clean refrigerators (white) in back area cleaned cleaned
				* Re inspection in 30 days; please pay 75\$ re inspection fee with office.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Sub freezer	40°						
PEER cooler	37°						
cheesecake cooler	37°						