

**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 Palace Lounge	Facility Type Food Service Establishment	
Licensee Name J-Bird, LLC	Facility Telephone # 304 267-7520	
Facility Address 1300 Edwin Miller Blvd Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/31/2019	Total Time Spent 1.50

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True cooler	40
Walkin	34
Wine cooler	35
Beer cooler	38
Keg Cooler	39
Beer/Juice Cooler	39
Prep Unit	40
Plate warmer	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Chili	138

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar3bayrDishmac hineBarbucket	ChemicalChemical alChemical		300-4003 00-400		

**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 # 4**

**Repeated # 1**

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Ot of date: mushrooms 1-28, sauce 1-30crab meat 1-30spinich 1-17,rice 1-26

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Can opener blade needs cleaned

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

**This is a critical violation**

**REPEAT OBSERVATION** Walk in cooler shelves need cleaned

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

**This is a critical violation**

**OBSERVATION:** Mold in the bar ice machine, needs cleaned and sanitized

**Observed Non-Critical Violations**

**Total # 10**

**Repeated # 1**

**3-305.12 - FOOD STORED IN PROHIBITED AREAS.**

**OBSERVATION:** Cases of food stored on the floor in the walk in cooler, must be held 6 inches off the floor

**3-501.13 - THAWING**

**OBSERVATION:** Shrimp is being improperly thawed by sitting in a 3 bat sink, must run water over package, thaw in cooler .

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

REPEAT OBSERVATION Gaskets in the sandwich prep case need repaired, torn.

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

**OBSERVATION:** Metal racks need repaired in the sandwich prep case, rust

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Sides of grill line equipment needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Charbroiler stand needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Pan rack needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Seasoning shelf needs cleaned

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

**OBSERVATION:** 3 bay faucet needs repaired, leaking water

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

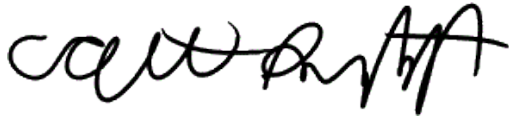
**OBSERVATION:** Ceiling needs repaired in the kitchen

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**colt pennington**

Sanitarian



**Glenn GCO Ondick**