

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Ruby Tuesday's	Facility Type Food Service Establishment	
Licensee Name Ruby Tuesday, Inc.	Facility Telephone # 304	
Facility Address 960 Foxcroft Ave Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 10/23/2017	Total Time Spent 1.93

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in cooler	38
Seafood cooler	35
Bake potato drawer	179
grill Delfield	39
Grill cooler left	38
Grill cooler right	39
Server cooler	38
Dessert cooler	40
Sandwich cooler	39
Bar cooler	37
Beer cooler	38
Pass thru window	142
Ice plate salad case	41
Salad cooler sm	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Melted butter	139

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
KitchenQuatBarsinkBarsanitiz erDishmachineServerbucket	Quatchemche mheatchem		300-50	bleach	

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
<p>Total # 2 Repeated # 4 4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): -50 ppm in bar 3 bay sanitizer sink 4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Several sharp kitchen knives stored unclean</p>

Observed Non-Critical Violations

Total # 10

Repeated # 4

4-501.12 - CUTTING SURFACES

OBSERVATION: Cuttingboards need resurfaced and bleached.

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Tops of equipment on the grill line need cleaned

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

OBSERVATION: Inside the blue carryout condiment holders need cleaned

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

OBSERVATION: Inside several sinks in back need cleaned out from the night before

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

OBSERVATION: Inside the ice cream case needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Caulking in the dish area needs repaired, mold

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Underside of the grill line tables need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors behind and under equipment need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Grill line hood filters need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Stainless steel legs, cross members and drink cup holders need cleaned in the server area.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Alysa Anderson

Sanitarian



Glenn GCO Ondick