

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Outback Steakhouse	Facility Type Food Service Establishment	
Licensee Name Outback Steakhouse	Facility Telephone # 304 262-2406	
Facility Address 790 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/22/2018	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Bar fridge	34
To go Fridge	37
Salad Prep Unit	41
Saute Prep	38
Meat Fridge	36
glass beer reachin walkin	40
Dessert cooler	32
reach in-fry	40
Traulsen Freezer/Fridge	36
lettuce bin	37
New Low Boy grill cooler	40
ice cream freezer	22

Food Temperatures	
Description	Temperature (Fahrenheit)
pineapple juice	46
drink mix	43
ice well-cheese	40.5
ice well-biutter	41
hot wel-water	138.5
lemons-cut	40.5
butter/bread water	not on and in use
back dipper well	176
tomato basil	37
chowder	185
orange marmalade	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachineveg nkbucketbackbuc ketlinebucketsbar 3baybarbucket	Heatchemicalche micalchemicalche micalchemical		100and20 0100/300 200	quatquatquat	

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 # 6

Repeated # 0

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Employee observed touching ice in bin with bare hands.(ice emptied)

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): bar-pineapple juice and drink mix not holding 41 or lower-temp of 43 and 46

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): dipper well being used in bread area-not turned on for water to be heated to 135

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Bar-3 bay sink sanitizer less than 100(cold water)-corrected 300ppm

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): kitchen sanitizer bucket at 100-cloths need to be covered-corrected 200ppm

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Inside of bins need cleaned-holding lids

Observed Non-Critical Violations

Total # 26

Repeated # 0

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

OBSERVATION: heat lamp bulbs needed

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

OBSERVATION: (CORRECTED DURING INSPECTION): ice scoop cracked in front server area

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

OBSERVATION: bar-door gasket in poor repair for bottle cooler

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Walk-in shelving needs cleaned-spills

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Bulk bin lids need cleaned on top

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-door tracks on mug cooler need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-bottle wells need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-tubing needs flushed at bar well

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Faucet loose at handsink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: bar-vents on front of condensers missing-need secured

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: bar-soap dispenser needs to be remounted to wall

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mens restroom-2nd stall wall tile damaged

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: caulk needs replaced-soda machine ice bin

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: front handsink not in use-drain clogged and needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Trim needs repair going into dry stock area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling tile needs cleaned at dish area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls in dish area need cleaned (mold)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor drain at ice machine needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restrooms-base of toilets need cleaned more thoroughly

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: bar-floor drains need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: mens restroom-changing table inside edge needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: lower area beneath soda machine needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fan covers need cleaned in walk-in and keg cooler

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Knobs on handsink need detailed cleaning

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Top of dishwasher needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Spray nozzle needs cleaned at dish area

Inspection Outcome

Comments

Pest Control-Feb 21, 2018

Disclaimer

Person in Charge

Sanitarian



Amy ARE Edwards