

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Dog's 11	Facility Type Food Service Establishment	
Licensee Name Dog"s11 Inc.	Facility Telephone # 304	
Facility Address 2142 Winchester Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/01/2017	Total Time Spent 1.48

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Roll cooler	41
Kelvinator	38
Sandwich cooler	51
Meat cooler	41
Soda cooler	40
Fry warmer	142

Food Temperatures	
Description	Temperature (Fahrenheit)
Hotdogs	148
Hot cheese	147
Hotdogs	43
Natural hotdogs	51
Raw burger patties	52

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Upstairs3baysinkSpraybottleDo wnstaires3bay	chemchemc hem				

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 # 1 3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): All food in the sandwich case, 51F</p> <p>7-102.11 - COMMON NAME <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Bottle of all purpose cleaner de greaser spray not labeled</p>

Observed Non-Critical Violations

Total # 2

Repeated # 1

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

OBSERVATION: Meat cooler needs the gasket repaired

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting boards need bleached or resurfaced

Inspection Outcome

Comments

Disclaimer

Person in Charge



dan harshbarger

Sanitarian



Glenn GCO Ondick