

**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 Bob Evans	Facility Type Food Service Establishment	
Licensee Name Bob Evans	Facility Telephone # 304 263-7022	
Facility Address 999 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 08/23/2018	Total Time Spent 1.72

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walkin	36
salad prep unit 2	38
steamtable-server	171
salad prep 1	38
carry out case	38
KP salad prep	38
grill side 1 reachin	32
grill side 2 reach in	40
AltoSham	250
hot hold-upper	181

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
shredded cheese	37
hashbrowns	41
gravy	160
diced tomatoes	41
peppers	33
beef veg soup	183

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizerbucket- backprepgrillsaniti zerbucketdishmac hinebackbucket- utensilstationgrillb ucketbucketatwait ressarea	chemicalheatheat chemicalchemical	yes	20020002 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**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Half and half creamer sitting out at room temp (63 degrees)

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** 2 items past 7 day datemarking

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Sanitizer bucket not indicating on grill line

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** 4 utensils found not clean -back area and 3 tubs stored over 3 bay not clean

**Observed Non-Critical Violations**

**Total # 13**

**Repeated # 1**

**4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Thermometer used in food establishment is not accurate in 2 door at grill

**4-501.18 - WAREWASHING EQUIPMENT, CLEAN SOLUTIONS**

**OBSERVATION:** sanitizer bucket should be changed when water is dirty-back area

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Lid on top of 2 door unit needs detailed cleaning in tracks and back ledges

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** guard on hand blender needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** walkin- underside of shelving needs cleaned in areas

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside of capaccino machine needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Gaskets need cleaned on refrigerator at front register

**5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES**

**OBSERVATION:** grease bin needs lid cleaned in dumpster area

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

**OBSERVATION:** water filter dripping behind ovens

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

**OBSERVATION:** light bulb out in back hood.

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

**OBSERVATION:** corner needs repaired in storeroom

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

**OBSERVATION:** leak beneath dish sink

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

REPEAT OBSERVATION walkin floor needs cleaned along wall coving perimeters

**Inspection Outcome**

**Comments**

Establishment will be now inspected twice a year due to history of continued compliance

Disclaimer

Person in Charge

Sanitarian



**Amy ARE Edwards**