

**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 Four Corners Club	Facility Type Food Service Establishment	
Licensee Name L.L.&M., DBA Four Corners Club	Facility Telephone # 304	
Facility Address 72 Pedal Car Drive Inwood , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 12/28/2018	Total Time Spent 2.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True refrigerator	40
Front juice and wine refrigerator	39
Back bar refrigerator	41
sandwich-lower	383
top prep-food	38
Blue air refrigerator	37

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishwasherGrillbucketBarsink	chemicalchemical chemical		10050		

**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 # 9**

**Repeated # 1**

**2-401.11 - EATING, DRINKING, OR USING TOBACCO**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Employee observed with uncovered coffee cup in kitchen, all employee drinks in kitchen must have lids

**3-202.15 - PACKAGE INTEGRITY**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Dented cans in dry stock room

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Chicken wings 12-16, soup 12-20, cole slaw 12-17 in prep unit out of date

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Red onions 12-20, Mexican beef 12-20, Crab dip 12-20, Tomato sauce 12-20, Pork, 12-20, Cut vegetables, 12-18 found in Blue air fridge

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cheesecake 12-16, cole slaw 12-14, kale no date, peppers 12-18

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Shelves of true refrigerator need cleaned, old foodstuffs

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Slicer stored on bottom shelf next to grill needs cleaned, old food

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

**This is a critical violation**

**OBSERVATION:** Shelves of blue air fridge need cleaned

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

**This is a critical violation**

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

**Observed Non-Critical Violations**

**Total # 8**

**Repeated # 1**

**3-305.11 - FOOD STORAGE**

**OBSERVATION:** (CORRECTED DURING INSPECTION): Raw vegetables stored on dirty fridge shelves

**4-501.12 - CUTTING SURFACES**

REPEAT OBSERVATION Cutting board on prep unit needs bleached or resurfaced

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

**OBSERVATION:** Clean utensils are being stored or stacked without being air-dried first..

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

**OBSERVATION:** Gaskets on true fridge need replaced or repaired, ripped

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

**OBSERVATION:** Floor near blue air fridge needs repaired, ripped and coming up

**6-501.111 - CONTROLLING PESTS**

**OBSERVATION:** Flies near bar area

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Exhaust fan pointed outside in fridge and dry storage room needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Tops of equipment and shelves need cleaned, dust

**Inspection Outcome**

Follow-up Required – A reinspection of this facility is necessary to assess correction of (a) violation(s) and/or compliance.

**Comments**

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 01/31/2019

Person in Charge

Sanitarian



**Luke Hartley**