

**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 <b>Dog's 11</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Dog"s11 Inc.</b>	Facility Telephone # <b>304</b>	
Facility Address <b>2142 Winchester Ave Martinsburg , WV</b>	Licensee Address <b>,</b>	
<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>08/14/2018</b>	Total Time Spent <b>1.33</b>

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Roll cooler	41
Kelvinator	40
Sandwich cooler	38
Meat cooler	40
Soda cooler	40
Fry warmer	142

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Cheese sauce	137
Ground crumbles	138

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Upstairs3baysink SpraybottleDowns taires3bay	chemchemchem				

**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 # 2**

**Repeated # 1**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cheese repackaged, sauces made on site needs date marked 7 days

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Potato slicer needs cleaned, old dried potato in the blades

**Observed Non-Critical Violations**

**Total # 8**

**Repeated # 1**

**3-305.12 - FOOD STORED IN PROHIBITED AREAS.**

**OBSERVATION:** Cases of oil need stored off the floor by at least 6 inches

**3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK**

**OBSERVATION:** Food repackaged or made then frozen needs labeled with contents and date frozen

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Non food contact areas of the mixers need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Top of the equipment in the basement needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Base ment drystock shelves need cleaned

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

**OBSERVATION:** Hood filters need cleaned

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

**OBSERVATION:** Multiple floor drains need cleaned

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

**REPEAT OBSERVATION** Floors need cleaned behind and under equipment

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**Tobey Lyn Spates**



**Glenn GCO Ondick**