



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Hoss's Steakhouse	Facility Type Food Service Establishment	
Licensee Name Hoss's Limited Partnership	Facility Telephone # 304 267-2224	
Facility Address 195 Aiken Center Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/29/2017	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Nacho bar	38
Salad bar	41
Cold dessert bar	40
Server prep unit	39
Upright cooler	40
Meat Reach in	39-41
Walk in cooler produce	39
Walk in meat cooler	41
Alto sham	135
Cheese & Bean bar	147
Prep unit top	33-40
Line Steam Table	135-155
Soup bar	137-155
Soup bar	141

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	
ServerbucketDishmachineSanit	ChemicalChemica		2006	bleach	Quaternary	
izerbucketgrillProduceareabuck	IChemicalChemical		0250		Quaternary	
et						

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 # 1 Repeated # 1 3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Need to date and label the dressing bottles in the server case</p>

Observed Non-Critical Violations
<p>Total # 18 Repeated # 1 4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: Few lights out an hood.</p>

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

OBSERVATION: Back 2 bay faucet has slow leak.

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

OBSERVATION: Multiple plastic containers observed with cracks.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the salad case needs cleaned nightly

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelving in chemical storage observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outer surface of plastic storage container on back metal shelf near mop sink observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Hoods observed not clean dust.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Cup used to catch condensation in walk in producer cooler observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Baked potato rack needs cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

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

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: (CORRECTED DURING INSPECTION): Observed cutting board and pot in areas that could possibly contaminate clean items.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: trash can liner shelf needs repaired.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Tile floor needs repaired around the dishroom area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walk in freezer needs repaired, pipes leaking water on to the floor creating an ice flow

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walk in freezer needs floor cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Several vents need cleaned in the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *Electrical cables need dusted in the unit*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *Need to dust sneeze guards.*

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

Would be a good idea to date the prepped baked potatoes.

Disclaimer

Person in Charge



Troy Horner

Sanitarian



Robert RAD Deener