

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Logan's	Facility Type Food Service Establishment	
Licensee Name Logan's Roadhouse Inc.	Facility Telephone # 304 264-1500	
Facility Address 115 Retail Commons Parkway Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/24/2018	Total Time Spent 2.35

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Meat room	39
Grill cooler 1	41
Salad case prep	38
Raw meat cooler	39
Tall dessert case	
Bar reach in	
Keg walk in	
Grill cooler 2	40
Ice bath for drink mix	
Charbroiler hot table	209
Fried food warmer	178
Bake potato warmer	171
Salad Reach in	
Sauce Fridge	
Salamander	

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot food steamtable	143
Fries	173
Cold food table	38
Soups	146
Dressings	29-32
mac and cheese	90
mashed potatoes	133.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
QuatbucketkitchenMeatroombucket	chemchemchemchem		300200-3	quat	
GrillbucketFryerbucketrBarsinkbucketBarbucketBackserverstationbucket	hemchemChemchemHeatchem		00200-30 0200- 300150-2 00160400		
KitchenserverstationDishmachine3baysink					

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 # 10

Repeated # 11

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): In warmer box-mashed potatoes at 133.5 and mac and cheese at 90 degrees. -Corrected to 175 and 200 degrees plus

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Potato and clam soup, and pickles out of date 5-23-18

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

This is a critical violation

OBSERVATION: Sanitizer not indicated at 3 bay sink (bar area)

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Bin holding to-go lids inside needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Buckets holding teaspoons needs cleaned inside

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Walk in cooler shelves need cleaned, old food hanging off racks over ready to eat foods

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Multiple utensils need cleaned in the kitchen

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Sharp kitchen knives need recleaned

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Meat room racks need cleaned

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Flies observed in multiple areas of the unit

Observed Non-Critical Violations

Total # 28

Repeated # 11

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

OBSERVATION: Dish racks need replaced-showing wear

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

OBSERVATION: Scoop holders at soda machines need replaced-chipping

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION [Cutting boards need bleached or resurfaced

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Grill gaskets need repaired, torn.

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Walk in cooler racks need repaired, rust

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Potato hot box needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Oven and Fryer hoods need cleaned, inside and out

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelf on bottom of dough cutter needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Green racks in dish area need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelving underneath liquor bottles needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Outside of the defied freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Meat room shelves and speed racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: lid rack needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Speed racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dry stock shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Stainless steel shelves (upper)in the kitchen need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Multiple gaskets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of steamtable microwave and stainless steel upper shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Spray nozzle at dish area needs cleaned

5-501.116 - CLEANING RECEPTACLES

OBSERVATION: Gray low boy trash cans need cleaned in the kitchen.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Caulk needs replaced in dish area (mold)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: New caulk needed on toilet in mens restroom

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Prep sink faucet needs repaired, leaking water].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Multiple legs, wheels and framework needs cleaned in all areas of the kitchen.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned in under and in hard to reach areas in the kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling tiles need cleaned in multiple areas of the kitchen.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor underneath 3 bay sink in bar area needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling lights and stainless light fixtures on front line dusty

Inspection Outcome

Comments

Disclaimer

Person in Charge



Adam Decker

Sanitarian



Glenn GCO Ondick