

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|--|---|--------------------------|
| Facility Name Cracker Barrel | Facility Type Food Service Establishment | |
| Licensee Name Cracker Barrel Old Country Store, Inc | Facility Telephone # 304 262-3660 | |
| Facility Address 725 Foxcroft Ave Martinsburg , WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 09/06/2017 | Total Time Spent 2.25 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Delfield 2-Door | 37 |
| Walk-In | 40 |
| Delfield Hot Hold | 39 |
| Grill 1 Refrigerator | 38 |
| Salad Prep | 40 |
| Salad Reach-In | 39 |
| Dessert Refrigerator | 40 |
| Milk Refrigerator | 169 |
| Primary Delfield | 40 |
| Biscuits | 39 |
| Egg/Milk Refrigerator | 38-40 |
| Beverage-Air | 38 |
| Grill Drawers | 143 |
| Secondary Delfield | 151 |
| Conservewell | 39 |
| Chili | 39 |
| Beverage Air 2 | 151 |
| Egg Refrigerator | 149 |
| Hot box | |
| Grill box | |
| Soup | |

| Warewashing Info | | | | | |
|---|----------------------|--------------|---------|----------------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| DishmachineBucket3-BaySinkGrillLineBucket | HeatChemicalChemical | 160 | 5010050 | HeatChlorineChlorine | |

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 # 5

Repeated # 2

3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Highlighter observed in cup to be used for food service.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener blade and holster in back of kitchen observed to need cleaned.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Need to clean shelving in walk-in refrigerator.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Clean dishes stored not clean on main line

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Storage pans/food service dishes stored not clean

ObservedNon-CriticalViolations

Total # 24

Repeated # 2

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

OBSERVATION: Shelving in dry storage area observed damaged.

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

OBSERVATION: Ice build-up observed in walk-in freezer on door to outside and on ceiling.

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

REPEAT OBSERVATION Shelving in dry storage area observed to be damaged,

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

OBSERVATION: French fry freezers need defrosted (Line 1)

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

OBSERVATION: Water laying in bottom of salad prep unit (leaking onto floor)

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

OBSERVATION: Shelving in walk-in refrigerator with oranges is observed to be damaged,

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

OBSERVATION: Tan food cart observed in poor repair.

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting board needs re-surfaced/bleached/cleaned (Line 1)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bin used to hold bags of oats observed to need cleaning.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tray runners under oven (potato rack) needs cleaned.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dish storage area shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Utensil shelving in catering area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Fan covers in walk-in refrigerator need cleaned.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Ceiling tile over dry storage rack by mopsink observed to be in poor repair.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Hose at mop sink observed dripping from seal.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Replace all missing caulk around coving and fill any gaps in walls from wall replacement.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Laminate at pre-check station needs repaired (cracked)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Cold water handle on handsink by dishwasher needs repaired (leaking)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Coving in walk-freezer is loose.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Leak observed in ceiling in back of kitchen.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Vent covers in catering storage room, dry storage area by mop sink, and in front of male employee rest-room need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Exhaust hoods in back of kitchen need dusted.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor in mop sink and dry storage area observed to need cleaned.

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION Grill/Fryer hood vents need cleaned

Inspection Outcome

Comments

Person in Charge



Brenda Caldwell

Sanitarian



Keith Allison