

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name The Woods Clubhouse Grille	Facility Type Food Service Establishment	
Licensee Name Woods Resort	Facility Telephone # 304 754-3484	
Facility Address P.O.Box5 Hedgesville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/29/2018	Total Time Spent 2.03

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Front Fridge	40
Back Fridge	40
Cold Drawers	
Walkin	41
Prep unit	
Server Fridge	41
Bar Juice Fridge	37
Beer Cooler	39
Keg Coolers	40
Hot Holds	
Sanswich cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold well food	41
Crab cakes	39
Noodles	41
Half and half	46

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishMachineBuck etsServerBucketB arBucketBar3Bay	ChemicalChemic alChemicalChemi calChemical		30030030 0400300		

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 # 3

Repeated # 1

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Half and half 46F

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Walk in cooler shelves need cleaned, old food stuffs and molds on some shelves

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Several sharp kitchen knives need cleaned,

ObservedNon-CriticalViolations

Total # 11

Repeated # 1

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Cases of food stored on the walk in freezer floor, needs stored 6 inches off the floor

4-501.12 - CUTTING SURFACES

OBSERVATION: Frontline cutting surfaces need bleached or resurfaced

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Sides of line cooking equipment and backsplash needs cleaned, grease and carbon build up

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dry stock shelves need dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Non food contact areas need cleaned in the sandwich case

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Stainless steel shelves above passover needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Chip station, needs shelves cleaned inside and out

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Oil station well needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Area under the grill needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walk in cooler and freezer needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned behind and under equipment.

Inspection Outcome

Comments

Disclaimer

Person in Charge



william shifflet

Sanitarian



Glenn GCO Ondick