

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

No image found with name:  
Berkeley.png. Image files  
needed to be generated.

**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Flam3z "Fi Wi Spot" Event & Jerk Center Restaurant LLC	Facility Type Food Service Establishment	
Licensee Name Flam3z "Fi Wi Spot" Event & Jerk Center Restaurant LLC	Facility Telephone # 304	
Facility Address 796 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 11/26/2018	Total Time Spent 2.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Frigidaire Refrigerator	35
Coca-Cola	37.5

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 14</b> <b>Repeated # 0</b></p> <p><b>2-102.11 - DEMONSTRATION OF KNOWLEDGE</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> The Person in Charge (PIC) is unable to demonstrate knowledge-does know how to wash dishes at 3 bay sink.</p> <p><b>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Raw meats next to ready to eat foods in refrigerator</p> <p><b>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Juices setting at room temperature (say refrigerate after opening)</p> <p><b>3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Curry chicken stored at 90 degrees</p> <p><b>3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING</b> <b>This is a critical violation</b></p>

**OBSERVATION:** Brown chicken stored at 95 degrees on Camp Chef Tundra 3x Grill

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

**This is a critical violation**

**OBSERVATION:** Oxtail stored at 100 degrees on Camp Chef Tundra 3x Grill

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

**This is a critical violation**

**OBSERVATION:** Slaw stored at 78 degrees on stove top.

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

**This is a critical violation**

**OBSERVATION:** Undated foods/meat in refrigerator

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

**This is a critical violation**

**OBSERVATION:** Inside of Frigidaire chest needs cleaned (blood/chicken pieces)

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION:** Small 3-Bay sink behind bar needs cleaned

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION:** Pan with unclean water/utensils stored on prep table

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION:** Flat pans stored on prep table shelving needs cleaned (food debris)

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION:** Cutting board needs cleaned/bleached (mold)

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION:** Chaffing dishes/utensils in kitchen need cleaned

***Observed Non-Critical Violations***

**Total # 25**

**Repeated # 0**

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

**OBSERVATION:** Unlabeled meats in freezers (unapproved source)

**3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE**

**OBSERVATION:** Towel stored under cutting board (not cleanable/dirty)

**4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY**

**OBSERVATION:** Could not locate probe thermometer in establishment

**4-302.12 - TEMPERATURE MEASURING DEVICES**

**OBSERVATION:** Thermometers needed in Frigidaire refrigerator/Beer Cooler

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

**OBSERVATION:** Frigidaire chest freezer needs defrosted

**4-501.116 - WAREWASHING EQUIPMENT, DETERMINING CHEMICAL SANITIZER CONCENTRATION**

**OBSERVATION:** No test kit is available for monitoring sanitizer concentration.

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** Cutting board needs replaced (cracked)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Gasket on Frigidaire refrigerator needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside of microwave needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Prep table shelving needs cleaned and organized

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Burners on Camp Chef Tundra 3x grill need cleaned

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

**OBSERVATION:** Utensils need to be stored handle up

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

**OBSERVATION:** Numerous utensils need replaced/repared (handles burned/broken)

**6-301.11 - HANDWASHING CLEANSER, AVAILABILITY**

**OBSERVATION:** Soap not available at food employee handwash sink.

**6-301.12 - HAND DRYING PROVISION**

**OBSERVATION:** No paper towels available at handsink for hand drying.

**6-301.13 - HANDWASHING AIDS AND DEVICES, USE RESTRICTIONS**

**OBSERVATION:** Not able to properly wash hands in hand sink. Bottle of Bleach and Moth Balls being stored.

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Toilet paper holder needs reattached to wall in restroom

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Wooden storage shelving needs painted/sealed for easy cleaning.

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Hole in wall above prep table needs sealed/repared (rodent/insect entry point)

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Faucet on 3-Bay sink leaking and needs repaired

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** No hot water at mop sink (turned off)

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Walls need repair-fill holes in walls as needed

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

**OBSERVATION:** Ceiling vents need cleaned in both restrooms

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

**OBSERVATION:** Floor area behind bar needs cleaned and organized

**6-501.16 - DRYING MOPS**

**OBSERVATION:** Mop needs to air dry

***Inspection Outcome***

***Comments***

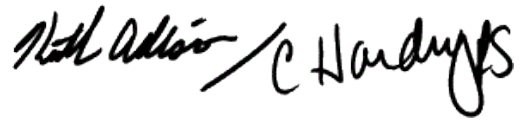
Establishment must close immediately, can not reopen until approved by the health department. Owner agreed to accepting the report, but did not agree to the report. Establishment needs to pay reinspection fee of \$75 before establishment can reopen and operate. Call for inspection 304-267-7130.

Person in Charge



**Veronica Williams**

Sanitarian



**Keith Allison**