

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Ollies VIP Northside	Facility Type Food Service Establishment	
Licensee Name Last Resort Lounge LLC	Facility Telephone # 304 262-8840	
Facility Address 36 Veronica Drive Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/26/2017	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
small prep unit	38
large prep unit	38
refrigerator in storeroom	40
bar cooler(limes/lemons)	38
Kitchen refrig	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
barsinkdishmachine	chemical	0	100	QuatHeat	

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 # 6

Repeated # 6

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Containers without handles stored in saucers (needs to have a handle)

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

This is a critical violation

OBSERVATION: Dishmachine not working at time of inspection (not hitting minimum temperature of 160 degrees. (use 3-bay sink until repaired) Call office when repaired 304-267-7130.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Ice machine at bar needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Inside of ice machine needs cleaned (mold/bacteria growth)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Soda gun nozzles need cleaned

7-202.11 - RESTRICTION

This is a critical violation

OBSERVATION: Using Clorox wipes to disinfect food contact surfaces (need to use chlorine/quat sanitizer mix) Clorox wipes are too concentrated

Observed Non-Critical Violations

Total # 17

Repeated # 6

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

OBSERVATION: Glasses stored on towel at bar (non-cleanable surface)

3-501.13 - THAWING

REPEAT OBSERVATION Chicken and meat thawing in 3-bay sink (cold water) Needs to be under running water or in refrigerator thawing.

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

OBSERVATION: Gaskets on True freezer need replaced (torn)

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

OBSERVATION: Upright freezers in storeroom need defrosted

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

REPEAT OBSERVATION Door on ice machine at bar needs repaired

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

OBSERVATION: Handle on Bud Ice cooler needs repaired (duct tape not approved)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of refrigerator in storeroom needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of microwave needs cleaned

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

REPEAT OBSERVATION Need to invert plates and dishes (shelving beside ice machine)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Vanity lights in bathrooms (men's and women's) in main bar area need replaced (many burnt out)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Holes in men's bathroom wall need repaired (new).

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Faucet at handsink needs repaired (leaking when on).

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Drain under 3-bay sink at bar needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Construction debris in main lobby needs to be disposed of/removed

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Storeroom needs cleaned and organized

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

REPEAT OBSERVATION Hood vents above grill need cleaned.

6-501.16 - DRYING MOPS

OBSERVATION: Mop needs to air dry

Inspection Outcome

Comments

Disclaimer

Person in Charge



Alyssa Burger

Sanitarian



Keith Allison