

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>	
Facility Name Berkeley Co Order of the Orioles, Inc(Ladder House)	Facility Type Food Service Establishment
Licensee Name Berkeley Co Order of the Orioles, Inc(Ladder House)	Facility Telephone # 304 267-2441
Facility Address 2209 Charles Town Rd Kearneysville , WV	Licensee Address 2209 Charlestown Rd Kearneysville , WV 25430

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/10/2017	Total Time Spent 2.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
white refrigerator	scan of 39
prep unit-right	41
glenco refrigerator	38
bar unit	34
left prep unit	41
bar walkin	41.5

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
hamburgers	152

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
clothbucket3baysinkbar-sanibucket	chemicalchemical		50/200 200	stearaminestearamine	

**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 # 9**

**Repeated # 11**

**2-301.14 - WHEN TO WASH**

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** hands need to be washed and gloves changed between tasks

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** cup without handle in sugar not approved

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** homemade sauces using products labeled "refrigerate after opening" sitting out on table-must read product label and follow

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

*This is a critical violation*

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** several items past 7 day datemarking(portion cups, items pulled from freezer,etc)

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

*This is a critical violation*

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** 3 bay sink stearamine sanitizer too low-50ppm-tab added =200ppm

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** slicer blade greasy

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** drawer holding clean utensils needs cleaned inside

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** small table mixer-splash area needs cleaned

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

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** grey divided bin holding silverware needs cleaned inside

**ObservedNon-CriticalViolations**

**Total # 20**

**Repeated # 11**

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

**OBSERVATION:** Thermometer used in white refrigerator-mercury broken-scan of 39 and thermometer in left prep unit reading 64-temp of 41.5

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

*REPEAT OBSERVATION door gasket torn on right prep unit-left door*

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

*OBSERVATION: light bulb out in Glenco refrigerator*

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

*REPEAT OBSERVATION bar-shelving rusty in mug cooler(3 door)*

**4-501.12 - CUTTING SURFACES**

*OBSERVATION: prep unit cutting boards need bleached/resurfaced(clean underside also)*

**4-602.13 - NONFOOD CONTACT SURFACES**

*REPEAT OBSERVATION grill area-lower shelves need cleaned*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: dishes and equipment stored on lower shelving-if not used, clean and cover*

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

*REPEAT OBSERVATION mens restroom ceiling in poor repair*

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

*REPEAT OBSERVATION light covers on lights over 3 bay sink need to be secured*

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

*OBSERVATION: ceiling light out in center of kitchen*

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

*OBSERVATION: 3 bay sink faucet dripping*

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

*REPEAT OBSERVATION broken/unused items outside need to be removed from premises*

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

*REPEAT OBSERVATION bar-floor drains need cleaned*

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

*REPEAT OBSERVATION both restrooms-ceiling vents need cleaned or painted if cannot come clean*

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

*OBSERVATION: ceiling air intakes, vents and tiles need cleaned*

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

*REPEAT OBSERVATION back of left prep unit needs cleaned-dust build up*

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

*OBSERVATION: mens restroom-walls and toilet needs cleaned*

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** beer outside walkin-floor needs cleaned

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**REPEAT OBSERVATION** floor perimeters need cleaned in both kitchen and bar(up against walls)

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

**REPEAT OBSERVATION** hood and filters need cleaned(and light globes)

**Inspection Outcome**

Follow-up Required – A reinspection of this facility is necessary to assess correction of (a) violation(s) and/or compliance.

**Comments**

\*Sauce cups that are portioned must follow 7 day datemarking. Sauces made from other products, must follow label requirements of ingredients(refrigerate, etc)

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 01/31/2017

Person in Charge



Sanitarian



**Amy ARE Edwards**