

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Bob's Carryout	Facility Type Food Service Establishment	
Licensee Name Robert Widmeyer	Facility Telephone # 304 263-1191	
Facility Address 130 N Raleigh St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/15/2018	Total Time Spent 1.15

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich cooleri	39
Superior cooler	40
Walk in cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Meatballs	139
Chili	142

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizer	chem				

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 # 4

Repeated # 3

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Raw ground beef sitting above grated cheeses and sauces, Raw meat must be stored under the ready to eat foods

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

This is a critical violation

OBSERVATION: Power grater needs cleaned

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned.

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Handwashing sink in the kitchen is not conveniently located for easy access to food employees.when you place the mobile stove and a pot of chili on top of it.

Observed Non-Critical Violations

Total # 8

Repeated # 3

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting boards need bleached or resurfaced.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the white containers in the walk in need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Lower shelves need cleaned on tables in the kitchen

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of the two door cooler needs bottom shelf cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of the oven needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind equipment near the walls

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hoods and filters need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors in the walk in cooler and freezer needs cleaned including the entrance ramp.

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Bob Widemeyer



Glenn GCO Ondick