

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS PRIORITY: 4 PRIORITY FOUNDATION: 2
CORE: 7 TOTAL: 13

ESTABLISHMENT: K. T. Bies PERMIT NO.: DATE: 5/12/2021
ADDRESS: Rock cliff Drive CITY: MARTINSBURG STATE: WV ZIP:
PERSON IN CHARGE/TITLE: Zachary Robinson TELEPHONE:
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 1:00 PM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.11	can opener needs cleaned
	✓		4-602.11	meat slicer - Back of Blade is DIRTY
			4-602.13	walk in Freezer needs door seals cleaned
			4-602.13	walk in Floors need cleaned Freezer & Fridge
			2-102.11 ^{PF}	wrong sanitizer TEST STRIPS used in knowledge check of warewasher
			4-903.11	Towels being used To place DRIVING POTS & Pans on
			4-501.11	shelf above ware washer need to be repaired Lamination is coming off exposing raw wood
	✓		4-602.11	Ice machine needs cleaned - mold
	✓		4-202.18	Cardboard directly on Floor in Dry Storage room
			4-501.114	warewasher in Bar had no sanitizer - ^{EMPTY} bottle
			5-5d.113	open Dumpster Lid - need closed when no being used
			4-302.12 ^{PF}	no thermometer in bar cooler where creamer is stored
			3-304.12	ice scoops need stored in a protected container

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Cold Hold	39°F	warewasher ^{sterilize}	15 PPM				
True cooler	40°F	cooler in Bar	41°F				
walk in Fridge	39°F						
walk in Freezer	8.5						