

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name OConnells Pub, LLC	Facility Type Food Service Establishment	
Licensee Name OConnells Pub	Facility Telephone # 304	
Facility Address 126 Kelly Island Rd Martinsburg , WV	Licensee Address PO BOX 4063 Martinsburg , WV 25401	
Inspection Information		
Inspection Type Follow up	Inspection Date 12/11/2017	Total Time Spent 0.75

Equipment Temperatures		
Description	Temperature (Fahrenheit)	
GE refrig-left	37 scan(replace thermometer)	
GE refrig-right		
prep unit		
keg cooler		
kitchen beer cooler		
large Red bull refrig		
small red bull		
sauce prep		37
cheese machine		
beer/whipping cream unit		

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
<p>Total # 2 Repeated # 10</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): several utensils stored not clean</p> <p>6-501.111 - CONTROLLING PESTS This is a critical violation REPEAT OBSERVATION bar-couple mouse droppings observed by sink vanity on floor--*mouse droppings observed were green*</p>

Observed Non-Critical Violations

Total # 10

Repeated # 10

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

REPEAT OBSERVATION water laying in bottom of whipping cream cooler

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

REPEAT OBSERVATION bar-handle to beer cooler broken

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): lower tables need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): table areas beneath fryer and griddle needs cleaned-*Griddle area needs more cleaning

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION beer coolers in kitchen-outside vents and tops need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION keg cooler needs a thorough cleaning inside-also clean outside filter-* outside vent needs cleaned and detailed cleaning on inside and cooler frame

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION womens restroom-door handle broken on stall door

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION stained ceiling tiles need replaced

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor needs cleaned in bar

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

REPEAT OBSERVATION hood filters need cleaned

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 38

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

This is a critical violation

OBSERVATION: cups without handles found in shredded cheese and powdered sugar

3-305.11 - FOOD STORAGE

OBSERVATION: food/beverages need to be stored 6" off floor

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

This is a critical violation

OBSERVATION: sauce prep unit reading 54-60d-Beer stored inside ok but opened sauces need to be discarded-sauces discarded

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

This is a critical violation

OBSERVATION: cranberry juice labeled "refrigerate after opening" -sitting at room temp; also ketchup labeled "refrigerate after opening" sitting out and garlic

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

This is a critical violation

OBSERVATION: left refrigerator with thermometers reading 46-48-product temping 44.5-*food discarded-Checked temperature at 1:10 and has not dropped(was opened and cleaned)

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

This is a critical violation

OBSERVATION: small sauce cups not date marked(top of prep) and cheeses past date

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: purchased coleslaw with use by of October 30, 2017

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: thermometer needed in whipping cream/beer unit-temp of 34

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: bar-beer cooler holding whipping cream needs a thermometer-scan of 38.5

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

OBSERVATION: upright stainless freezer-small amount of ice on upper door area

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

This is a critical violation

OBSERVATION: all purpose spray cleaner not approved for food contact surfaces(home kitchens)-solution too strong-"flashed" on bleach test strip-Being used to clean microwave Make own sanitizer for use in kitchen and bar

4-501.12 - CUTTING SURFACES

OBSERVATION: small cutting boards need replaced

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

This is a critical violation

OBSERVATION: bar-ice chute on Passion Bay machine needs cleaned-build up

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

This is a critical violation

OBSERVATION: cheese machine needs cleaned inside

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

This is a critical violation

OBSERVATION: wing sauce/beer unit needs cleaned inside and beer unit beneath a/c need cleaned

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

This is a critical violation

OBSERVATION: both white refrigerators need cleaned(include front grills)-left refrigerator has been cleaned inside*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: end beer cooler-inside bottom needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-outside of coolers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-soda nozzles and holsters sticky-need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: backsplash and pipes behind fryer area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of stove/oven needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of bottles and containers facing fryer area need cleaned(stored on prep tables)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: unused crockpot should be cleaned and covered

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of grill equipment need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside bottom of upright freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: toaster oven needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside microwaves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: clean side of 3 bay-build up beneath dish drainer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-bottle racks need cleaned and lids to bottles

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

OBSERVATION: utensils in pans should be stored inverted

6-301.11 - HANDWASHING CLEANSER, AVAILABILITY

OBSERVATION: no handsoap available at kitchen or bar handsink

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No toweling available in mens restroom

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: coving needs to be re-attached to wall throughout kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: bar-3 bay sink faucet leaking

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light out over prep table

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: bar-ceiling vents need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: womens restroom-ceiling light shield needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned in kitchen

Inspection Outcome

Comments


*Reinspection fee of \$75.-Pay within 10 days

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards