

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Cracker Barrel	Facility Type Food Service Establishment	
Licensee Name Cracker Barrel Old Country Store, Inc	Facility Telephone # 304 262-3660	
Facility Address 725 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/13/2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Delfield 2-Door	38
Walk-In	38
Delfield Hot Hold	171
Salad Prep	34
Milk Refrigerator	40
Primary Delfield	37
Beverage-Air	38
Grill Drawers	38
Secondary Delfield	36
Conservewell	180
Chili	156
Beverage Air 2	39
Egg Refrigerator	38
Hot box	157
Grill box	36
Soup	180
Iced Coffee Machine	37
Freezer-walk in	-10

Food Temperatures	
Description	Temperature (Fahrenheit)
hard boiled eggs	38
ham	39
shredded cheese	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineBuck et3- BaySinkGrillLineB ucketbackupbuck et	HeatChemicalCh emicalChemicalc hemical	160	10050100	HeatChlorineC hlorine	

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 # 0

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Table top dicer needs cleaned-debris on blade

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cutting board not cleaned

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

This is a critical violation

OBSERVATION: Cart holding clean dishes not cleaned-food build-up

Observed Non-Critical Violations

Total # 18

Repeated # 0

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

OBSERVATION: Prep freezers on Grill Line 1/freezer on Grill line 2 needs defrosted

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

OBSERVATION: Handle on Secondary Delfield needs repaired/replaced (holes)

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

OBSERVATION: Gaskets on Prep freezers need replaced/repared (ice in-between gaskets and door)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Gaskets need cleaned on hot box (bottoms)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Black cart for unclean dishes needs detailed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Fish cart needs detailed-wheels especially

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Brown server trays beside server station 2 need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of microwave on Grill Line 2 needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Grill Line 2 needs cleaned (hasn't been used since Sunday)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Bin holding mustard containers needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Base of slicer needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Wall in poor repair behind door in chemical storage room

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Toilets in employee restrooms need new caulk

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Ceiling tile in poor repair in chemical closet

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Back of equipment needs cleaned next to salad prep unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling vents in back door storage area need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Handsinks need cleaned in employee restrooms.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Outside vent covers of small Beverage Air refrigerators need cleaned

Inspection Outcome

Comments

Suggest keeping to go items stored in back door stock area in their protective sleeves or keep trash bins at a distance

Disclaimer

Person in Charge



Chastidy Romick

Sanitarian



Keith Allison