WEST VIRGINIA DEPARTMENT OF HEALTH AND HUMAN RESOURCES

Berkeley HEALTH DEPARTMENT

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 10 calendar days for critical items (§ 8-405.11) or 90 days for noncritical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 12 NONCRITICAL 28 TOTAL 40

ESTABLISHMENT: Cracker Barrel	**PERMIT NO.:**		**DATE:** 12/9/2009
ADDRESS: 725 Foxcroft Ave	**CITY:** Martinsburg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: Kevin Murphy GM		**TELEPHONE:** (304) 262-3660	
RECEIVED BY (SIGNATURE):	**SANITARIAN (SIGNATURE):** J. Beamer / A. Edwards		
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:			**TIME:** 10:23 AM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			6-501.11	Repairing - Wall under soap dispenser needs repainted in men's bathroom (employee)	
	X	X	6-501.12	Cleaning, Frequency/Restrictions - Light shields need cleaned	
		X	4-202.16	Nonfood-Contact Surfaces - Do not use milk crates as storage racks	
			6-501.12	Cleaning, Frequency/Restrictions - Floor under sugar shelf in storage needs cleaned	
	X		4-602.13	Nonfood-Contact Surfaces - Dollies holding milk crates need cleaned better	
			4-501.11	Good Repair and Proper Adjustment - Leaks in walk-in ceiling and condenser	Dripping on food
X	X		4-602.11	Food-Contact Surfaces and Utensils* - Walk-in shelving needs cleaned	
			4-501.11	Good Repair and Proper Adjustment - Ice build up in freezer walk in	
	X		4-602.13	Nonfood-Contact Surfaces - Floor in freezer walk-in needs cleaned and floor tile needs repaired	
X	X	X	4-501.114	Chem.San., Temp./pH/Concentr./Hard.* - No sanitizer in wiping cloth bucket in bake area	
				Sanitizer too strong in bucket at grill	
X			3-302.11	Separation/Packaging/Segregation* - Roof leaking and ceiling tiles missing	
				Dripping on clean dish rack and over grill drawer cold storage	
X	X		4-601.11	Clean Sight/Touch-No Accum/Encrust.* - Metal pans in storage need cleaned better	
			4-602.13	Nonfood-Contact Surfaces - Lid of bean dry storage container needs cleaned	
X		X	3-501.19	Time as a Public Health Control* - Must keep time log on prep units	
			4-602.13	Nonfood-Contact Surfaces - Grill equipment needs cleaned	
X	X		3-501.16	Hot and Cold Holding* - Grill drawer unit not 41°F or lower	Ham 47°F
			6-501.12	Cleaning, Frequency/Restrictions - Wall behind three bay sink needs cleaned	
		X	4-903.11	Equip./Uten./Lin./Sing.-Ser/Use Art. - Unused equipment (ice scoops & beverage spoons) should be stored prot	
			4-602.13	Nonfood-Contact Surfaces - Area for dirty dishes needs cleaned more frequently.	
X			4-602.11	Food-Contact Surfaces and Utensils* - Clean inside ice machines	
		X	4-602.13	Nonfood-Contact Surfaces - Tea pitcher and sugar storage rack needs cleaned	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
Hot Box	165°F	Walk-in	41° F	Prep cooler	40° F	Line cooler	36°F
Grill Hot hold	135-150°F	Dishmachine	75ppm bleach	Soup	143°F	Grits	148°F
Coleslaw	36° F						

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RECEIVED BY (SIGNATURE): K. Murphy	**SANITARIAN (SIGNATURE):** J. Beamer / A. Edwards	
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:		**TIME:** 10:23 AM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
X			3-501.16	Hot and Cold Holding* - Creamers and butter not at 41°F or lower	
X		X	4-602.11	Food-Contact Surfaces and Utensils* - Bins for clean silverware need cleaned	
X		X	4-602.11	Food-Contact Surfaces and Utensils* - Beverage fridge needs cleaned in bottom	
			4-602.13	Nonfood-Contact Surfaces - Fan covers need cleaned in beverage fridge and salad fridge	
			4-501.11	Good Repair and Proper Adjustment - Rusty shelving in salad fridge, breakfast fridge, and prep fridge	
			4-501.11	Good Repair and Proper Adjustment - Salad station door gasket in poor repair/door not closing	
		X	4-903.11	Equip./Uten./Lin./Sing.-Ser/Use Art. - Dishes should be stored inverted	
			4-602.13	Nonfood-Contact Surfaces - Bread drawer ledges and temp dials need cleaned	
		X	4-602.13	Nonfood-Contact Surfaces - Glass rack supports need cleaned	
			4-602.13	Nonfood-Contact Surfaces - Outside of front icemachine needs cleaned	
	X		4-501.12	Cutting Surfaces - Cutting boards need bleached or replaced	
			4-602.13	Nonfood-Contact Surfaces - Slicer needs cleaned (Guard)	
X		X	4-602.11	Food-Contact Surfaces and Utensils* - Tomato slicer needs cleaned	
	X	X	4-603.11	Dry Cleaning - Inside of microwaves need cleaned	
			4-602.13	Nonfood-Contact Surfaces - Vents on outside of equipment in prep area need cleaned	
			4-501.11	Good Repair and Proper Adjustment - Finish peeling off of bowl cart	
X			4-602.11	Food-Contact Surfaces and Utensils* - Dessert holding unit needs cleaned more frequently	
			4-602.13	Nonfood-Contact Surfaces - Wire shelving for bread storage needs cleaned	
			4-602.13	Nonfood-Contact Surfaces - Inside of unused prep unit need s[illegible]leaned	
				Notes:	
				Will re-inspect within 10 days. All critical violations must be corrected.	

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