

Name	Date of Inspection	Total Violations	Critical Violations	WV Food Code Reference	Notice
7-11	10/25/2011	4	n/a	n/a	n/a
Almost Heaven Taters	9/10/2011	0	n/a	n/a	n/a
Al's Chicken Bar-B-Q Inc					
American Legion #137	12/29/2011	7	no Serve-Safe manager on duty pesticides stored in kitchen can opener dirty	2-101.11 7-206.11 4-602.11	10 days
	1/9/2012	3	date labeling on ready to eat food mold behind fan in walk in cooler fan needs cleaned in walk in cooler	3-501.17 4-601.11 4-601.11	n/a
American Legion #91	12/27/2011	7	sanitary testing strip not provided date labeling on ready to eat food pest problem (mice droppings) dispose of old wooden cutting boards Pepsi product storage area needs cleaning	4-302.14 3-501.17 6-501.111 4-602.11	
	1/10/2012		all violations corrected		n/a
Anthony's	10/26/2011	6	pesticides not approved for food service (corrected)	7-203.11	n/a
	10/26/2011		date labeling ready to eat foods	3-501.17	n/a
	10/26/2011		meat slicer & can opener dirty	4-602.11	n/a
Augusta Church of Christ					
Augusta Elementary School	9/7/2011	3	n/a	n/a	n/a
Bar-B-Q 41					
Bear Orchard Farms					
Bhavana Society Mediation Center	12/24/2011	4	fans inside continental refrigerator need cleaning	4-602.11	n/a
Birch Lane Group Home	11/8/2011	1	hand scoop stored in ice (corrected)	3-301.11	n/a

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Blue's Gap Bar & Grill Closed	10/26/2011	9	cheese out of temp 70° (corrected) utensils need to be protected from employees hands (corrected) ice machine inside is dirty potential cross contamination raw product over ready to eat food date labeling with ready to eat food chemical not approved for food service (corrected)	3-501.16 3-301.11 4-202.11 3-302.11 3-302.11 7-203.11	correct by 11/09/11
Burger King #8823	10/25/2011	2	interior of ice machine dirty (mold)	4-202.11	n/a
C & G Discount	1/6/2012	4	expired food products(several months old)	3-261.11	
Camp Wapacomo					
Capon Bridge Elementary School	8/31/2011	7	milk refrigerator temp 45 f (serving line) microwave dirty	3-501.16 4-603.11	n/a
Capon Bridge Middle School	8/31/2011	3	n/a	n/a	n/a
Capon Crossing Farm Market	12/7/2011	0	n/a	n/a	n/a
Capon Springs & Farms, Inc.					
Capon Valley Market	9/1/2011	4	soft drink nozzles need cleaning deli case temp 42°	4-601.11 3-501.14	n/a
Capon Valley View Senior Center	1/12/2012	2	meat slicer needs cleaning	4-602.11	n/a
Concord Retreat	8/2/2011	6	dishwasher < 120°	4-501.111	n/a
County Line Grocery	12/7/2011	1	n/a	n/a	n/a
County Pride	9/19/2011	0	n/a	n/a	n/a

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Courthouse Corner Café LLC	1/31/2012	0		n/a	
Cruise Thru	10/25/2011	0	n/a	n/a	n/a
Culinary Expression	12/6/2011	4	dirty cooking pot needs to be thrown out/replaced (corrected) date labeling ready to eat foods refrigerator out of temp 45° (corrected)	4-601.11 3-501.17 3-501.16	n/a
CVS Pharmacy #5961	9/28/2011	0	n/a	n/a	n/a
Dairy Queen	9/27/2011	2	wasp/hornet killer not approved for kitchen (corrected) mold in old Coca Cola ice machine	7-501.11 4-602.11	n/a
Deb's Dog Den					
Dollar General #5721	9/30/2011	1	n/a	n/a	n/a
Dollar General # 6149	12/7/2011	2	n/a	n/a	n/a
Domino's Pizza	9/19/2011	2	baking pan needs replaced	4-602.11	n/a
Doodle's Place	9/20/2011	12	no date labeling on ham can opener dirty (corrected) pesticides need to be removed from kitchen facility	3-501.17 4-202.11 7-203.11	n/a
E.A.C.H.'s Head Start	1/3/2012	3	eggs expired 12/03/2011 drying utensil rack stored on ground (corrected) hand scoop stored in sugar/flour container	3-201.11 4-602.11 3-301.11	n/a
Earthsongs Organic Health Store	12/28/2011	0	n/a	n/a	n/a
El Puente	9/30/2011	3	date labeling	3-501.17	n/a

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Family Dollar Store # 1892	10/12/2011	3	n/a	n/a	n/a
Family Dollar Store # 5531	9/28/2011	2	n/a	n/a	n/a
Family Dollar Store # 7092	10/26/2011	0	n/a	n/a	n/a
Food Lion	10/25/2011	6	cake pans need cleaned/replaced	4-202.11	n/a
Four B's	10/6/2011	8	ice dispenser on Coke machine dirty meat slicer needs cleaning	4-602.11 4-602.11	n/a
Fox's Pizza Den/Romney	9/19/2011	3	hoods need cleaning	4-602.11	n/a
Full Throttle Bar & Grill, Inc.	12/29/2011	12	hood needs to be cleaned area around deep fryer needs to be cleaned date labeling on ready to eat food potentially hazardous food stored over ready to eat food Maytag fridge needs cleaning pesticide storage in kitchen area not allowed	4-602.11 4-602.11 3-501.17 3-302.11 4-602.11	10 days
	1/10/2012	4	beer cooler needs cleaned (floors/walls dirt needs removed from beer cooler)	4-602.11 4-602.11	
Global Capital of World Peace	12/5/2011	1	approved for opening		n/a
Gourmet Central	12/22/2011	8	storage of hand scoop in ice (corrected) roll trays need to be thrown away pesticides need to be stored separate from kitchen (corrected)	3-301.11 4-602.11 7-201.11	
Grandma's Smokehouse LLC Concession					
Green Spring Pub	9/29/2011	6	chile isle temp 45°, out of temp	3-501.14	n/a
Greg's Restaurant	9/30/2011	11	no Serve Safe manager on duty oven needs cleaning (corrected) no date labeling on deli products (corrected)	2-101.11 4-602.11 3-501.17	10 days

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			chemicals not approved for food service (corrected)	7-203.11	
			can opener needs cleaning (corrected)	4-602.11	
			raw product segregation (bacon over lettuce) (corrected)	3-302.11	
			sanitizing dishwasher at 113°, needs to be 120°	4-501.111	
Hampshire Band Boosters					
Hampshire County Fair					
Hampshire Health Care Center	12/28/2011	3	Quet sanitizer 500ppm	7-204.11	n/a
Hampshire High School	8/29/2011	8	sneeze gards on serving lines/salad bar	3-306.13	n/a
Hampshire Memorial Hospital (New)	1/30/2012	1	separation on uncooked foods from ready to eat. (meat stored over baked goods	3-302.11	
Hampshire Park					
High View Sales LLC	12/7/2011	2	n/a	n/a	n/a
High View Trading Post	10/3/2011	0	n/a	n/a	n/a
Hong Kong Chinese Restaurant	12/7/2011	1	n/a	n/a	n/a
Italian Touch	9/6/2011	34	no Serve Safe manager on duty	2-102.11	10 days
			no eating in kitchen	2-406.11	
			meat deli temp needs lowered (48°)	3-501.14	
			meat slicer needs cleaning	4-602.11	
			food needs date labeling (ham&turkey)	3-501.17	
			bare hand contact with ready to eat food	3-301.11	
			plumbing needs to be fixed	5-205.15	
			pizza prep cooler temp not correct (55°)	3-501.14	
			reach in shelves not cleaned	4-602.11	
			mixer not cleaned	4-602.11	

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			scoop in sugar container needs to be stored separate	3-301.11	
			bread stick container needs cleaning	4-602.11	
			Valvoline Oil prohibited in kitchen	7-205.11	
			can opener needs cleaning	4-202.11	
			toilet in mens room is backed up (corrected)	5-205.15	
	9/8/2011	11	deli fridge out of temp (50°) (corrected)	3-501.14	10 days
			plumbing needs to be fixed	5-205.15	
			dirty baking pans need to be thrown away (corrected)	4-602.11	
			meat slicer needs cleaning (corrected)	4-602.11	
			no Serve Safe manager on duty	2-102.11	
	9/19/2011	1	Operating without a permit	16-1-10 (2) 16-6 2/64 CSR-17	9/22/2011
	1/4/2012	15	area around deep fryer needs cleaning	4-602-11	10 days
			hood needs cleaning	4-602.11	
			pizza scoop stored in pizza sauce (corrected)	3-301.11	
			Mistic reach in fridge needs cleaning	4-602.11	
			wood in reach fridge needs to be removed	6-501.17	
	1/18/2012	8	open insulation in food prep area	6-501.15	
			fan hood needs cleaned	4-602.11	closed effective today, able to re-open prior to violations being corrected
			can opener dirty	4-602.11	
			exposed insulation above prep. Table	6-501.15	

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			seal on refrig. (mistic) needs replaced	6-501.11	
	1/18/2012				good to re-open
John J. Cornwell Elementary	9/1/2011	4	steamer interior not clean	4-602.11	n/a
Jude's Farm Market	9/1/2011	1	n/a	n/a	n/a
L&M Market	10/6/2011	5	sandwich fridge out of temp (47°) ice machine needs cleaning	3-501.13 4-202.11	n/a
LaBelle Pomme Ltd.	1/25/2012	13	utencil storage wrong/upside down seals on koch cooler dirty/mold can opener needs cleaned need date label on/in deli prep./refrig	3-301.11 4-602.11 4-602.11 3-501.17	
Larry's Barbeque M&M Pizza	10/24/2011	9	grill utencils stored incorrectly microwave dirty "The Crab Chips" expired (corrected) date labeling on individual packets of meat cheese scoop needs to be stored separately from cheese (corrected)	3-301.11 4-602.11 3-201.11 3-501.11 3-301.11	n/a
			no Serve Safe manager on duty Pelfield refrigerator out of temp(48°) food thrown away (corrected)	2-101.11 3-501.16	
Mario's	9/27/2011	7	ice machine has mold, needs cleaning pesticides need to be stored outside of kitchen (corrected)	4-602.11 7-203.11	n/a
McDonald's	9/6/2011	7	ice machine needs cleaning refrigerator temp 52° (corrected)	4-202.11 3-501.14	n/a
Mick & Tina's Tavern	10/5/2011	4	date labeling on product (corrected) chemicals not approved for food service (corrected)	3-501.17 7-201.11	n/a

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Millers Market LLC	10/25/2011	3	n/a	n/a	n/a
Milleson's Walnut Grove	8/16/2011	0	n/a	n/a	n/a
Mountain Top Restaurant	10/6/2011	13	no date labeling not holding temp not correct (corrected) can opener dirty (corrected) potential cross contamination in walk in cooler	3-501.15 3-501.16 4-602.11 3-302.11	n/a
North River Grocery - CLOSED					
OC-Burgundy Wildlife	9/26/2011	1	n/a	n/a	n/a
OC-Camp Rimrock					
OC-Peterkin Conf. Center					
OC-Sandy Cove					
OC-Tall Timbers	7/14/2011	10	Eliminator Pest Spray not food service approved (corrected) food contact surface not clean (ice machine) food not date coded	7-206.11 4-602.11 3-501.17	n/a
OC-Timber Ridge Camp	7/12/2011	13	sanitizer bottles not labeled (corrected) dishwater not correct food not date coded (corrected) bacon should be stored below ready to eat food	7-204.11 4-501.19 3-501.17 3-302.11	n/a
OC-White Rock	8/4/2011	1	n/a	n/a	n/a
Omp's Grocery	12/9/2011	4	date labeling ready to eat food hot holding temp too low for pizza 112°	3-501.17 3-501.16	n/a n/a
Peterkin Conference Center					

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Potomac Center Respite	11/7/2011	2	ready to eat food needs to be labeled (corrected) ice scoop stored in ice tray (corrected)	3-501.17 3-301.11	n/a
Potomac Center-A House	11/7/2011	1	date labeling on ready to eat food	3-501.17	n/a
Potomac Center-B House	11/7/2011	3	stove/oven interior dirty	4-202.11	n/a
Potomac Center-C House	11/7/2011	1	n/a	n/a	n/a
Potomac Eagle					
Rite Aid	9/28/2011	1	n/a	n/a	n/a
Riverside Service	11/22/2011	4	reach in cooler (milk) needs cleaning date labeling on cheese	4-602.11 3-501.17	n/a
Rocky Top	12/30/2011	9	ice machine dirty, needs cleaning potentially hazardous food stored over top of ready to eat food date labeling on cheese (corrected)	4-602.11 3-302.11 3-305.17	n/a
Romney Child Shelter	12/27/2011	2	expired milk can opener is dirty	3-201.11 4-602.11	n/a
Romney Elementary	9/7/2011	1	n/a	n/a	n/a
Romney Liberty	10/6/2011	8	no Serve Safe manager on duty Nemco cooker/warmer hot holding temp insufficient for meatballs, chicken (109°) (corrected) no date labeling on ready to eat food	2-101.11 3-403.11 3-501.17	n/a
			Raid & ant killer not approved for food service (corrected)	7-203.11	
Romney Little Rascals Daycare Inc.	12/20/2011	2	chemical sanitizer stored next to ready to eat food	7-204.11	
Romney Middle School	8/29/2011	3	n/a	n/a	n/a

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Romney Moose Club #1371	11/7/2011	7	date labeling on ready to eat food ice machine interior dirty chemicals not approved for food service (corrected)	3-501.17 4-202.11 7-206.11	n/a
Ruritan-Augusta					
Ruritan-Slanesville	1/30/2012	3	chemicals stored in cabinet freezer in basement - mold/dirty	7-206.11 4-202.11	
Shadyside Group Home	12/19/2011	1	oven interior needs cleaning	4-602.11	n/a
S.O.M.E.	12/29/2011	9	can opener housing needs cleaning meat slicer needs cleaning date labeling on ready to eat food	4-602.11 4-602.11 3-501.17	n/a
Senior Center-Romney	1/3/2012	1	n/a	n/a	n/a
Sheetz #180	10/14/2011	3	green mold growing on Flavor Shots ice dispenser	4-202.11	n/a
Shirley's Diner LLC	9/28/2011	2	Cooper fridge out of temp	3-501.14	n/a
Skinny Dog BBQ and Catering LLC					
Slanesville Elementary School	9/8/2011	7	meat slicer needs cleaned	4-602.11	n/a
			de-icer spray not approved for food service (corrected)	7-202.11	n/a
			victory refrigerator out of temp 44 f (corrected)	3-501.14	
			ice machine needs cleaned	4-602.11	
Slanesville General Inc.	12/5/2011	17	date labeling ready to eat food storage of pasta spoon in pasta (corrected) pizza pans dirty, need to throw away	3-501.17 3-301-11 4-602.11	10 days
			hood over deep fryer needs cleaning	4-602.11	
			pizza dish remover dirty	4-602.11	
			Continental refrigerator needs cleaning	4-602.11	
			can opener housing dirty	4-602.11	

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			scoop in flour needs to be stored separately (corrected)		
	12/19/2011	0		n/a	n/a
Sue C. Smith Bakery	1/4/2012	0	n/a	n/a	n/a
South Branch Inn	12/30/2011	0	n/a	n/a	n/a
Special Services	12/28/2011	3	reach in fridge needs cleaning	4-602.11	n/a
Springfield-Greenspring Elementary	9/1/2011	3	ice machine interior not clean	4-602.11	n/a
Springfield Senior Center	1/4/2012	1	chemicals not approved for food service	7-206.11	n/a
Stray Cat Café	10/14/2011	13	soup out of temp (corrected) salad bar out of temp chemicals not approved for food service (corrected) ice machine has mold build up can opener dirty white fridge is dirty, needs cleaning rice & butter out of temp (corrected)	3-501.16 3-501.16 7-203.11 4-202.11 4-202.11 4-602.11 3-501.16	10 days
			walk in freezer/cooler needs cleaning potential cross contamination from meat to ready to eat food (corrected)	4-602.11 3-302.11	
	1/13/2012		no evidence of pests	n/a	n/a
	10/24/2011	0	n/a	n/a	n/a
Subway/Romney	10/12/2011	2	n/a	n/a	n/a
Sunrise Café CLOSED 9/11					
Stir Krazy Kettle Korn					

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T&S Market	12/6/2011	5	product segregation, ready to eat cookies stored on raw beef (corrected) chemicals not approved for food service (corrected)	3-302.11 7-202.11	n/a
Table 41 LLP - CLOSED					
The Brass Rail	10/28/2011 10/28/2011 10/28/2011 10/28/2011	8	beer cooler needs cleaning ice machine interior dirty date labeling in continental reach in refrigerator reach in refrigerator dirty	3-501.17 4-602.11 3-501.17 4-602.11	n/a n/a n/a n/a
The Country Store	9/24/2011	11	pesticides stored in kitchen (corrected) food holding temp (chili) not correct (corrected)	7-203.11 3-501.16	n/a
Time To Eat Concessions LLC					
Tochnoma Farm	12/30/2011	0	n/a	n/a	n/a
Trough General Store					
Valley View Day Care	12/27/2011	4	oven needs cleaning spoons need to be stored so no contamination from employee's hands	4-602.11 3-301.12	n/a
VFW Wapacomo 1101					
VFD-Capon Bridge	9/15/2011	10	microwave not clean walk in fridge 48°, discard all PHF toxic items improperly stored above sink (corrected)	4-602.11 3-501.16 7-201.11	n/a
VFD-Capon Bridge - Burger Shack	9/15/2011	8	reach in cooler shelves not cleanable hand sink not provided	4-202.11 5-203.11	n/a
VFD-Capon Springs	1/24/2012	1		4-602-13	

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VFD-Slanesville					
VFD-Springfield	1/27/2012	2			n/a
Washington St. Group Home	11/7/2011	2	n/a	n/a	n/a
White Horse Saloon	9/29/2011	13	pesticides need to be removed from kitchen (corrected)	7-201.11	n/a
			back flow prevention gap needs to be installed on sink	5-202.13	
			need to provide proof of septic system	5-403.11	
	10/14/2011	1	READY TO OPEN		n/a
Wilson Lanes	12/22/2011	3	fountain drink machine needs cleaning	4-602.11	n/a
			remove pesticides from kitchen (corrected)	7-203.11	
Wilson Lanes Hot Spot Lounge	12/29/2011	0	READY TO OPEN		n/a
Xpress Stop, Inc.	10/27/2011	10	soda fountain machine dirty	4-602.11	n/a
			ready to eat product/food needs to be labeled	3-501.17	
			hot holding temps not sufficient for Hotcho & grill max machines (corrected)	3-501.16	
			chemicals not approved for food service (corrected)	7-203.11	
			cold holding temp not sufficient for deli (corrected)	3-501.14	
	1/23/2012	9	food scoop stored in food (2) (corrected)	4.602.11	
			white refrig. Needs cleaned	4.602.11	
			no PIC in./ Serve Safe	2-101-11	10 days