

West Virginia Department of Health & Human
Resources Office of Environmental Health Services
Jefferson County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name	Facility Type	
Devonshire Arms Cafe' & Pub	Food Service Establishment	
Licensee Name	Facility Telephone #	
Devonshire Arms Cafe' & Pub	304 876-9277	
Facility Address	Licensee Address	
107 South Princess St SHEPHERDSTOWN, WV	PO BOX 1924 SHEPHERDSTOWN, WV 25443	
Inspection Information		
Inspection type	Inspection Date	Total Time Spent
Routine	April 29, 2022	0.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Mens bathroom sink	105
Womens bathroom sink	101
Kitchen sink	79
Maxx cold cooler	14-24
Prep top	45
Beverage air cooler	41
Bar sink	105
Bar mini fridge	45

Food Temperatures	
Description	Temperature (Fahrenheit)
Whipped topping	41
Wings	24
Frozen fried foods	14
Orange juice	43
Feta cheese	24
Cut fruit	41
Raspberries	35
Quiche	34
Yogurt	35
Milk	36

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3	chemical		200	QAT	
vat	chemical		300	QAT	
sink					
Bar					
3					
vat					
sink					

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 Priority Violations
Total # 1 Repeated # 0
22 - 3-501.16 (Cold) - TCS FOOD, COLD HOLDING OBSERVATION: (CORRECTED DURING INSPECTION): Packaged corn beef found laying out. CORRECTIVE ACTION(S): All potentially hazardous foods not in use must be kept in proper cold holding temperature of 41°F or below. Action Taken: The package of corn beef was put back into the cooler.

Observed Priority Foundation Items
Total # 3 Repeated # 0
48 - 4-501.116 - WAREWASHING EQUIPMENT, DETERMINING CHEMICAL SANITIZER CONCENTRATION OBSERVATION: No test kit is available for monitoring sanitizer concentration CORRECTIVE ACTION(S): Provide a test kit to allow accurate determination of the sanitization concentration.
10 - 6-301.11 - HANDWASHING CLEANSER, AVAILABILITY OBSERVATION: (CORRECTED DURING INSPECTION): Soap not available at food employee handwash sink. CORRECTIVE ACTION(S): Provide hand soap at handwashing sink to facilitate proper handwashing. Action Taken: Soap was provided for the handwashing sink.
28 - 7-102.11 - COMMON NAME OBSERVATION: (CORRECTED DURING INSPECTION): Working containers of not labeled with contents. CORRECTIVE ACTION(S): Label working containers. Action Taken: Working container was labeled.

Observed Core Violations
Total # 1 Repeated # 0
47 - 4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: Kitchen coolers not reaching the minimum required 41°F or below. CORRECTIVE ACTION(S): Adjust cooler to provide the proper cold holding temperature of foods.

Inspection Outcome

Comments

Disclaimer
8-403.50 Public Information: Except as specified in 8-202.10, the REGULATORY AUTHORITY shall treat the inspection report as a public document and shall make it available for disclosure to a person who requests it as provided in law. For Freedom of Information Act requests contact the health department.