

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Crestview Meat Market	Facility Type Food Service Establishment	
Licensee Name Timothy Martin	Facility Telephone # 304 260-6500	
Facility Address 1948-C Shepherdstown Rd Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 12/06/2017	Total Time Spent 2.27

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walkin	38
back Deli Case	41
Meat Case	scan of 35/diial reading 28
Milk cooler	40
Upper walkin	38
Deli Case	diial=20/scan of 36

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbuckets	Chemical				

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 3</b> <b>Repeated # 3</b></p> <p><b>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> customer refrigerator-shell eggs stored over ready to drink milk, etc</p> <p><b>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER</b> <b>This is a critical violation</b> REPEAT OBSERVATION bleach bucket not reading on test strip-0-10ppm</p> <p><b>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> upper meat walkin-shelving needs cleaned</p>

**Observed Non-Critical Violations**

**Total # 23**

**Repeated # 3**

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): sugar and salt containers need to be labeled

**3-305.11 - FOOD STORAGE**

**OBSERVATION:** food should be stored 6" off floor in refrigerators/freezers

**4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS**

**OBSERVATION:** cardboard liners in walkin not cleanable-would recommend plexiglass liner or washable tray

**4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES**

**OBSERVATION:** chlorine test strips expired-replace

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

**OBSERVATION:** upstairs freezer-ice build up on outside doors

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** small cutting board needs bleached-Other cutting boards in use and could not be evaluated

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** cheese refrigerator-door gaskets need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** outside of patty machine needs cleaned

**5-501.17 - TOILET ROOM RECEPTACLE, COVERED**

**OBSERVATION:** covered trashcan needed in restrooms

**6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING**

**OBSERVATION:** ceiling light (on beef side) needs a shield or to be a shatterproof bulb

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** "employee restroom" faucet dripping

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** ceiling air intakes rusty

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**REPEAT OBSERVATION** floor tiles need repaired in back room and upper kitchen by 3 bay sink

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** ceiling tiles need repaired/replaced-chlorinator room and walkin hallway area

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** ceiling lights out in upper kitchen area

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

REPEAT OBSERVATION old or unused equipment should be discarded

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** meat room handsink, wall and soap dispenser needs cleaned-re-attach signage

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION upper area-sink and buckets stored on floor need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** upper area 3 bay sink needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** walkin fan covers need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** inside light covers need cleaned and all ceiling vents need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** upper area meat walkin ceiling needs cleaned

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** floor beneath upper area shelving needs cleaned

**Inspection Outcome**


**Comments**

Chlorine residual 2ppm-No sample taken today

Disclaimer

Person in Charge

Sanitarian



**Amy ARE Edwards**