

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Martins-Produce/Deli	Facility Type Food Service Establishment	
Licensee Name Giant Food Stores, LLC	Facility Telephone # 304 267-8448	
Facility Address 901 Foxcroft Ave Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/12/2017	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Salad bar	33-38
Produce walkin	36
produce prep	34
deli cases-open	30-35
Deli walkin	42
cheese island	31
produce open cases	35-40
salad bar walkin(old beer cooler)	38
sandwich prep	30
4 tier deli retail case	34
sandwich deli display	digital 23-product 40
small cold case-stromboli	32-36
front new display	37
chicken walkin	31
olive case	37
lettuce case	26-31
asparagus case	153+ scan
cheese case	
mini cake case(deli corner)	
lunchmeat/deli cases	
chicken hot hold case	

Food Temperatures	
Description	Temperature (Fahrenheit)
fried chicken	141-225
mac and cheese	200
meatballs	167

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkchembuckets al	chemicalchemic		300200/produce	quatquat	

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 # 11

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

This is a critical violation

REPEAT OBSERVATION slicer covered-not clean

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

This is a critical violation

REPEAT OBSERVATION sandwich prep unit-mold on shelving

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

This is a critical violation

OBSERVATION: sandwich prep-bucket holding clean utensils not clean inside

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: chicken walkin-debris hanging from fan covers, walls and floor needs cleaned and several shelves, tub, etc

Observed Non-Critical Violations

Total # 28

Repeated # 11

2-402.11 - HAIR RESTRAINTS

REPEAT OBSERVATION Employee noted working in produce prep area-hair hanging on shoulders

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in olive station reading 23-product temping 40 and thermometer in grab-n-go case holding pickles not working(scan 35)

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: thermometer needed for chicken hot hold case

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

OBSERVATION: salad bar-several lights not working

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

OBSERVATION: old slicer-needs repaired or removed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of sandwich grill and table need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION deli walkin-dunnage racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION plastic shelving unit in corner across from deli 3 bay sink needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION wire shelving cart needs cleaned-shelf with clean pans clean but other shelving needs attention

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: produce prep unit-inside back and outside vent needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Salad bar-self serve soup area and also inside unit needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: berry island-edges need cleaned of debris

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: drip trays in bagged lettuce/veg cases need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Organic case-vents and drip area need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: olive station-self serve cup area needs cleaned and outside of cabinet doors sticky

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: 4 tier deli case-rust on shelving-needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: wrapping station needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front area-hot holding box needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION new caulk needed at deli 3 bay(mold) and handsink and front deli handsink.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light out in produce walkin

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: handsink beside 3 bay, in deli, not draining

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION chicken area handsink, soap and towel dispenser need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walls need cleaned in several areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor drains(produce) and floor grids need cleaned (chicken walkin grid esp)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: chicken area-sides of equipment, oil rack, etc needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floors need cleaned esp under equipment and along perimeters

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION deli walkin-floor needs cleaned

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION hood and hood filters need cleaned over chicken areas

Inspection Outcome

Comments

*Thermometers in islands should be cleared of product for checking purposes

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards