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



FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | | | | |
|-----------------------------------|--------------|----------------------------|------------------|--|--|
| Facility Name | | Facility Type | | | |
| Chesapeake Crab & Seafood Company | | Food Service Establishment | | | |
| Licensee Name | | Facility Telephone # | | | |
| Bret Ballam | | 304 262-0077 | | | |
| Facility Address | | Licensee Address | | | |
| 1014 Winchester Ave | | | | | |
| Martinsburg , WV | | , | | | |
| Inspection Information | | | | | |
| Inspection Type | Inspection D | ate | Total Time Spent | | |
| Routine | 05/11/20 |)17 | 1.75 | | |

| Equipment Temperatures | | | |
|------------------------|--------------------------|--|--|
| Description | Temperature (Fahrenheit) | | |
| Walk-In | 40 | | |
| Delfield | 37 | | |
| McCall | 40 | | |
| Kenmore | 40 | | |
| Whirlpool | 40 | | |
| Soup | 147 | | |

| Warewashing Info | | | | | |
|------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| Dishwasher | 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).

Observed Critical Violations

Total #3

Repeated # 9

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Knives stored not clean on magnet holder on wall

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Utensil kit stored on prep table needs cleaned (food debris)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Tongs stored over pipe at steamer area. Need to be stored on clean surface

ObservedNon-CriticalViolations

Total # 17

Repeated #9

3-305.11 - FOOD STORAGE

OBSERVATION: Food stored on floor in back storage room/crabs on floor of Walk-In refrigerator (needs to be 6 inches)

4-302.12 - TEMPERATURE MEASURING DEVICES

OBSERVATION: Thermometer needed in Walk-In refrigerator

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

REPEAT OBSERVATION Tops of freezers in outside storage area need refurbished/repaired

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

OBSERVATION: Dishmachine down at time of inspection (repairman called)

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

OBSERVATION: Top of chest freezer needs repaired (cut marks/rust)

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

REPEAT OBSERVATION Gasket on McCall refrigerator needs replaced (torn)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of Kenmore refrigerator/freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of air conditioner vent on walk-in needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Shelving around 3-bay sink needs cleaned

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

REPEAT OBSERVATION Utensil storage bin needs cleaned in kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Door on outside storage building needs repaired (kicked in during the winter)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Cracked floor tiles throughout facility need replaced (3-bay sink area especially)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Mop sink needs repaired (rusting).

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Missing ceiling tiles throughout kitchen needs replaced

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

REPEAT OBSERVATION Any unused equipment needs repaired/replaced/removed (outside storage area)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Outside storage building needs cleaned and organized

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

REPEAT OBSERVATION Hood vents above fryers/steamers need cleaned.

| Inspection Outcome | | | | |
|--------------------|---------------|--|--|--|
| | | | | |
| | | | | |
| Comments | | | | |
| | | | | |
| Disclaimer | | | | |
| Person in Charge | Sanitarian | | | |
| Andrea Ramsey | Keith Allison | | | |

Andrea Ramsey