

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Just in Time Seafood	Facility Type Food Service Establishment	
Licensee Name Just in Time Seafood, LLC	Facility Telephone # 304 262-3474	
Facility Address 245 Retail Commons Parkway Martinsburg, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Complaint	Inspection Date 04/11/2017	Total Time Spent 1.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Fridge	
Ice display	
Prep unit	
Walk in Cooler	
Hot Holds	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Clam Chowder on Steam Table	181
Lump Crab in Reach In Prep	38

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SanitizerBucket	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>
<b>Total # 0</b>
<b>Repeated # 0</b>

<b>Observed Non-Critical Violations</b>
<b>Total # 0</b>
<b>Repeated # 0</b>

<b>Inspection Outcome</b>
Facility will be re-evaluated at the next routine inspection.

<b>Comments</b>
Investigated complaint. Took temperature of clam chowder (181F) on steam table. Complainant came in right at closing when employees start to cool product down properly, complained soup was cold. Soup reheated for customer. Product only reheated once and then discarded. Lump crab either comes in fresh on Thursdays or pulled out of cans (dated 2018). Crab cakes not kept longer than a week frozen and 2 to 3 days refrigerated. Took temperature of crab cake in reach in prep unit at 38F.

Disclaimer

Person in Charge



**Justin White**

Sanitarian



**Robert RAD Deener**