

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Wal-Mart Supercenter Martinsburg Deli	Facility Type Food Service Establishment	
Licensee Name Wal-Mart Stores, Inc	Facility Telephone # 304 263-6061	
Facility Address 800 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/24/2018	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	40
Hot display case	139
Salads Display	36
Deli Meat Case	30
Cheese Case	35
to go salads	38
ready made case	40
gourmet cheese	40
sub display	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Chicken tenders	206.9

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SanitizerBottleThreebaysink	ChemicalChemical				

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 # 2

Repeated # 1

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: Employee observed not washing hands before putting on gloves (wash hands at every glove change)

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cleaners stored with pizza boxes

Observed Non-Critical Violations

Total # 3

Repeated # 1

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

OBSERVATION: Ice on floor of walk-in freezer (gasket torn/metal at bottom bent)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Floor drain grate in prep room needs secured

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

REPEAT OBSERVATION Hood vents need cleaned

Inspection Outcome

Comments

Discussed raw chicken complaint with manager Donna and Amanda. Requested temperature log from August 1, 2018-August 24, 2018. Chicken tenders are cooked from raw state and temperature is taken before putting on line. (206.9 this time) 5 lb bags are put into fryer and cooked for 10 minutes. Observed and temperature taken. Chicken tenders stored in freezer before being placed in fryer.

Disclaimer

Person in Charge



Amanda Strickland

Sanitarian



Keith Allison