

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

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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 01/16/2019	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Salad bar	36-38
Produce walkin	39
produce prep	40
Deli walkin	40 dial/28 scan
cheese island	32
4 tier deli retail case	41-42 scan
chicken walkin	34
mini case(deli corner)	35
chicken hot hold case	166 scan
deli main cases	25
hot food	149-175
produce-whole fruit	35-39
lettuce cases	30-34
produce-greens	41.5
produce-chopped vgs	41
center produce	41
baked potato soup	128.5-pulled
wrapped cheese open case	31
chicken holding prep refrigerator	29 scan
Henny Penny hothold	182
antipasti case-product	39
pickle tiered case	29-30-34

Food Temperatures	
Description	Temperature (Fahrenheit)
rotisserie chicken	190

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink- producechembuck ets- delidishwasher3b aysink=deliquatsp ray-produce	chemicalchemical heatchemicalche mical	160	200200300	quatquatheat	

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 # 11

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): baked potato soup on salad bar temping 128.5-pulled

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several pans stored not clean in chicken prep area

Observed Non-Critical Violations

Total # 23

Repeated # 11

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

REPEAT OBSERVATION Thermometer used in olive/antipasti end case reading Celsius and thermometer in back reading 46-product at 39

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

OBSERVATION: cheese island(with olives) trim pulling away from lower cabinet-needs repaired

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

REPEAT OBSERVATION produce prep-under counter refrig-left door needs repaired

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

REPEAT OBSERVATION organic produce end caps-not holding temp of 41 or lower(bagged product) 43-55 scan

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

OBSERVATION: deli walkin-shelving plastic tag holders broken

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

REPEAT OBSERVATION deli-2 slicers need to be repaired

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION deli walkin-connecting joints for shelving need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of chicken breading bin needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: hot holding buffet-hanging lights need cleaned and detailing needed around pan area

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: chicken walkin-outside door, dunnage shelving, floor and ceiling fans need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: spray nozzles at sinks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: produce open cases-drip trays need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION produce prep undercounter refrig-inside fan needs cleaned and connection in back; outside vent, etc

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: produce walkin dunnage racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front vents need cleaned on 4 tier Grab-n-go case

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION ceiling light out in chicken walkin and over ice machine

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION caulk needs replaced behind several sinks in both depts.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: dishmachine-connections on top of machine dripping water while machine is operating

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: handsink located between back of produce/chicken area not draining water

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: all floor drains need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION ceiling fan covers need cleaned in all walkin refrigerators

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor needs cleaned behind equipment/under sinks-around dishmachine area

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

REPEAT OBSERVATION hoods and splash area need cleaned(chicken)

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards