

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Chick-fil-A	Facility Type Food Service Establishment	
Licensee Name kendra DeOms	Facility Telephone # 304 267-9572	
Facility Address 1000 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 09/19/2017	Total Time Spent 2.17

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	40
Meat cooler	39
Meat cabinet 2	41
Breader table	38
Fried food hot hold	184
Hot drawers	147
Prep cooler 1	39
Prep cooler 2	39
Ice tea cooler	42
Small server cooler	41
Milk machine out in server area	41
Server salad storage case	41
Salad prep case	41
Shake base cooler	39
Hot sandwich holder	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Soups	138
Bacon	232
Chicken cooked	146
Choc milk	41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkServerbucket	chemchem		+400	quat	

**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 # 2**

**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** 3 bay sink, +400ppm

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

REPEAT OBSERVATION Several pans need recleaned, stored unclean

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** Racks above salad prep needs cleaned

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

REPEAT OBSERVATION Walk in cooler racks need cleaned, food hanging off of racks

**Observed Non-Critical Violations**

**Total # 9**

**Repeated # 2**

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Gaskets need repaired in the breader table

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Sides of the oven and fryers need cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

**OBSERVATION:** Inside the chicken cabinets need wall cleaned, around and under the rails

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

**OBSERVATION:** Dry stock shelves need cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

**OBSERVATION:** Freezer racks need cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

**OBSERVATION:** Table legs, supports and bottom shelves of stainless steel work tables need cleaned

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

**OBSERVATION:** Clean pans are being stored or stacked without being air-dried first..

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Walls need cleaned in the dish area/ tea area

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Floors need cleaned behind and under equipment including the two walkins.

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

**Ethan Price**

Sanitarian

**Glenn GCO Ondick**