



West Virginia Department of Health & Human Resources
Berkeley Co. Health Department

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS PRIORITY: 0 PRIORITY FOUNDATION: 1
CORE: 2 TOTAL: 3

ESTABLISHMENT: Martins-Meat Dept PERMIT NO.: DATE: 8-29-19
ADDRESS: 901 Foxcroft Ave. CITY: Mtbg STATE: WV ZIP: 25401
PERSON IN CHARGE/TITLE: DON REECE TELEPHONE: 304-267-8448
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): C. Harding RS
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: [Signature]

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
		PF	3-501.17	-Ground beef sell by date of 8-28-19-4 pks
			4-203.12	-Cooler w/ mashed potatoes in it needs thermometer & new one needed for chicken wing bunker (not indicating)
			4-602.13	-Nozzle needs cleaned at 3 bay sink
✓			6-501.12	-Fan covers need cleaned in all areas
				-Ensure that bunker @ 40° (normally frozen is repaired & cleaned - went down last evening per manager)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
beacon case	41-28	chicken wall	32°	pork bunker	22°	ribs/pork bunker	28°
bunker-burg	10°	pork " "	28°	frozen chicken	-13	chicken breast	32°
ham-mashed potatoes	26°	beef/steak	28°	meatballs	-12	epork/patties	25°
		chicken bunker	25°	widget bunker	18	front case	→
cutting room	47°	sanitizer	200ppm	back/hot		cooler	- 37°
				dog bunker			