

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Popeye's	Facility Type Food Service Establishment	
Licensee Name MCC Ent., Inc.	Facility Telephone # 304 267-9888	
Facility Address 23 Elwood St Martinsburg, WV	Licensee Address	
Inspection Information		
Inspection Type Routine	Inspection Date 01/30/2017	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walkin	40
Fridge unit	39-41
Chicken ice bath	36-40
Hot holds	135-150
Server warmer	149
Condiment ice bath	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baySanitizerbucket Frontbucket	ChemicalChemical		200200 200		QuaternaryQuaternary

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
<p>Total # 3 Repeated # 7 4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Sanitizer in 3 bay not at proper concentration, 0ppm Quaternary. Corrected to 200 ppm.</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Small can opener on back microwave observed not clean.</p> <p>5-402.11 - BACKFLOW PREVENTION <i>This is a critical violation</i> OBSERVATION: Grease trap for back 3 bay sink and other sink observed with out a grease trap that was previously installed. Must be repaired by next inspection. Notifying sewer department.</p>

Observed Non-Critical Violations

Total # 13

Repeated # 7

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

REPEAT OBSERVATION Side of clean container storage rack and shelving in walk in cooler observed in poor repair, rust.

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

REPEAT OBSERVATION Trim work around walk in freezer door in poor repair, not finished.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Fryer vents observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelving in walk in cooler observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Sides and back of fryers observed not clean.

5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES

OBSERVATION: The outside refuse area used to store refuse is observed with debris and yard waste.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Multiple areas in kitchen and drive thru area where floor tiles, trim, and coving in poor repair, missing/cracked.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Ceiling tiles in poor repair, stained.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Back dry storage light in poor repair, not working.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors in walk in freezer observed not clean.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walls and floors in back area near soda/syrup dispenser observed not clean.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Back dry storage area observed not clean.

6-501.16 - DRYING MOPS

OBSERVATION: Mops in back storage area need to be hung or inverted to dry when not in continuous use.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

In use utensils washed, rinsed, and sanitized every 2 hours. Hot holds on time, time stamp observed.

Disclaimer

Person in Charge


Chen Ning Tseng

Sanitarian


Robert RAD Deener