

**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: 2 PRIORITY FOUNDATION: 1  
CORE: 8 TOTAL: 11

ESTABLISHMENT: *Martinsburg Christian Acad.* PERMIT NO.: \_\_\_\_\_ DATE: *11/20/19*  
ADDRESS: *2247 Williamsport Pike* CITY: *Martinsburg* STATE: *WV* ZIP: *25404*  
PERSON IN CHARGE/TITLE: *X JASON MACRAE* TELEPHONE: \_\_\_\_\_  
RECEIVED BY (SIGNATURE): *[Signature]* SANITARIAN (SIGNATURE): *J. Shipey / [Signature] RS*  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: *10:15 am*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-501.11	Popcorn machine plexiglass door broken
			6-501.12	Clean floors behind equipment
✓			4-602.11	Shelves needs cleaned
		PF	3-501.17	Popcorn containers w/ green lid needs labeled/dated
✓			3-501.18	Country Crack Butter dated 6/4/19 in refrigerator
			4-501.11	Freezer needs defrosted
			6-501.11	Light switch cover (by door) need repaired
			6-501.11	Trim beside chest freezer needs repaired
			4-501.11	Kickplate on oven needs repaired
			4-903.11	Utensils in plastic storage bins need to face same direction
			6-501.11	Holes in wall (by 3-bay sink), wall peeling (behind soap dispenser) and beside oven needs repaired hole in ceiling tile

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>Quat Refrigerator</i>	<i>40ppm</i>						
	<i>36.5°</i>						

Watch Best by dates: Great Value Salt 10/23/2019  
Pam Cooking Spray 3/3/2014  
Hershey Syrup 10/2019  
Hot dog rolls 11/19/19, 11/18/19