

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Shop N Save- Old Court House-Bakery/Deli	Facility Type Food Service Establishment
Licensee Name Food Lion#2568	Facility Telephone # 304
Facility Address 1317 Old Courthouse Square Martinsburg , WV	Licensee Address ,

Inspection Information		
Inspection Type Follow up	Inspection Date 03/10/2017	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Cheese Bunker	
Hot Box	
Cake display	
Meat and Cheese Display case	
deli/bakery cooler	
meat case	
Caravel freezer	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkSanitizerbottles	chemicalchemical				

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 # 0
Repeated # 5

Observed Non-Critical Violations

Total # 5

Repeated # 5

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

REPEAT OBSERVATION doors on chicken hot hold do not tightly close-gap at top-Work order(wrong door sent)

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Deli grab-n-go case-front vents and cheese bunker vents need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION vents on customer cake display need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION caulk on inside and between proofers pulling away from equipment-needs replaced-Work order

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION ceiling vents in front of back freezer need cleaned

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 12

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: hands need washed between tasks and before putting on gloves

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: BBQ sauce labeled "refrigerate after opening" sitting out at room temperature

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

This is a critical violation

OBSERVATION: 2 of 3 sanitizer bottles testing 300-3rd bottle reading 0 on test strip

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: cake tip box and contents need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: black lids to cake decoration containers dusty

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of gel paste containers need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: light out over chicken area(hood)

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: mouse droppings observed on corner of oil table, floor perimeter behind table, inside unused refrigerator, bakery table bottom and in mop room

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: pans that are no longer cleanable and equipment no longer used should be discarded or replaced

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: 3 bay sink-wash sink caulk needs cleaned or replaced(mold)

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

OBSERVATION: hood filters need cleaned over chicken area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walkin freezer-fan covers need cleaned

Inspection Outcome

Comments

No mouse droppings observed today. Pest Control has treated 3x since March 2 inspection
Fax all pest control invoices to the Health Dept as completed or once a week: 304-263-8274
\$75. reinspection fee

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards