



West Virginia Department of Health & Human Resources
Berkeley County 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.i.)

OBSERVATION TOTALS: PRIORITY: 4/0 PRIORITY FOUNDATION: 1/0
 CORE: 6/1 TOTAL: 11/1

ESTABLISHMENT: Spring Mills Shell PERMIT NO.: _____ DATE: 8/23/2019
 ADDRESS: 1224 TJ Jackson Drive CITY: Martinsburg STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: 8/Matt Shroyer TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:00pm

| Corrected | Priority | Repeat | Code Reference | Violation Description/Remarks/Corrections |
|-----------|----------|--------|------------------------|--|
| ✓ | ✓ | | 4-602.11 | Vegetable Slicer needs cleaned |
| ✓ | ✓ | | 4-602.11 | Slicer Needs cleaned. |
| ✓ | ✓ | | 4-501.14 | 3-Bay sink at 0 ppm / A/CW 300 ppm. |
| | | | 4-501.14 | Walk-In Freezer needs defrosted (Under shelving) |
| | | | 4-602.13 | Tracking on Prep table drawers need cleaned. |
| | | | 4-602.13 | Inside of Prep table drawers needs cleaned |
| | | | 4-903.11 | Utensils need to be stored handle 1-way. |
| ✓ | ✓ | | 3-301.11 | Scoop for Smoothie mix stored in product. |
| | | | 6-501.14 | Fryer hood vents need cleaned. |
| ✓ | | | 4-302.12 ^{PF} | Thermometers needed in Prep Unit 1 + 2 (Sandwich) |
| ✓ | | | 4-602.13 | Gasket on Walk-In Refrigerator needs cleaned (model) |
| | | | | Retail |
| | | | 4-302.12 | Thermometers needed in Cold/Hot Grab-N-Go's |

| Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM |
|--------------------|----------|--------------------|----------|--------------------|----------|--------------------|----------|
| 3 Bay | 0/300 | Walk-In | 36° | Half + Half | 38° | | |
| Sandwich Prep 1 | 40° | Chicken | 139° | Bucket | 100 ppm. | | |
| Sandwich Prep 2 | 40° | Grab-N-Go | 142° | Big Walk-In | 38° | | |
| Pulled Pork | 135° | Grab-N-Go Cold | 40° | | | | |

* Ansel System hasn't been serviced since February 2017.