

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Martins-Produce/Deli	Facility Type Food Service Establishment	
Licensee Name Giant Food Stores, LLC	Facility Telephone # 304 267-8448	
Facility Address 901 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/13/2018	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Salad bar	all items below 41
Produce walkin	38
produce prep	37
deli cases-open	30-40
Deli walkin	38
cheese island	35-31
salad bar walkin(old beer cooler)	
sandwich prep	38
4 tier deli retail case	24
sandwich deli display	31
chicken walkin	34
asparagus case	40
mini cake case(deli corner)	35
chicken hot hold case	scan 171
end cases in defrost 9:50am	below 41
celery case-whole produce	45-55 scan-rechecked and not
deli main cases	holding 41(bagged produce)
hot food	27-33
	200+

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkchembuc ketsdishwasher	chemicalchemical heat	180	300(200-4 00)200	quat	

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 # 4

Repeated # 5

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

This is a critical violation

OBSERVATION: lower shelf of deli cheese case scanning 43-47-11:45 reading same temp-packaged product pulled

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): deli case-one expired product and a couple items not datemarked correctly

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): chicken area-several utensils stored not clean in bucket

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: deli-slicer stored not clean and covered

Observed Non-Critical Violations

Total # 20

Repeated # 5

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in cheese island reading Celsius(olive end case)-temp of 38-40 scan and thermometer in chicken case not working

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

OBSERVATION: deli-broken slicer needs repaired or replaced

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

OBSERVATION: small produce prep unit-handle broken needs replaced

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

OBSERVATION: c17 produce case-end areas not holding 41 or lower(all bagged produce)

4-502.13 - SINGLE-SERVICE AND SINGLE-USE ARTICLES, USE LIMITATION

OBSERVATION: deli walkin-white trays and speed carts need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION deli walkin shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: deli sandwich prep area-black wire shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION small produce prep unit- needs cleaned inside and vent on outside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: salad bar-area beneath salad bar needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: salad soup area-needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: produce walkin-bottom back brace and back lower wall coving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: main deli case-inside inner vents need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION produce-ceiling light out over ice machine

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION new caulk needed at sinks in produce area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall needs repaired behind ice machine

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: deli sandwich prep area-handsink not draining

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: deli walkin fan covers need cleaned and also fan covers in chicken walkin

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION produce-ceiling vent needs cleaned in front of produce walkin

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned beneath dishmachine

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

OBSERVATION: chicken-hood and hood filters need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards