

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-Meat	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 Routine	Inspection Date 03/02/2017	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Deli Meat Case	24-38
Breakfast meats case	34
Beef Roast Case	25
Seafood bunker	25
Hamburger case	24
Chicken Display	33-34
pork case	21-25
shrimp freezer bunker	-3
walkin	41
meat room	47
frozen seafood case	3

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ThreeBaySinkspraybottle	Chemicalchemical		300	Kayquatli	

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 # 1

Observed Non-Critical Violations

Total # 9

Repeated # 1

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

OBSERVATION: black coating peeling off various shelving in meat display cases

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

OBSERVATION: red meat trays in poor repair

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

OBSERVATION: freezer-ice buildup on pipe and around door edge

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: frozen seafood-inside bottom needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION black meat drip trays need cleaned-all areas

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall covng broken at door inside walkin(by meat grinder)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor drain needs cleaned beneath meat grinder

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walkin fan covers need cleaned and also ones in main meat area

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: walk floor needs cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards