

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|---|---|--------------------------|
| Facility Name Little Caesars-Spring Mills | Facility Type Food Service Establishment | |
| Licensee Name SDR Foods of WV, LLC | Facility Telephone # 304 270-1003 | |
| Facility Address 5605 Hammonds Mill Rd Martinsburg , WV | Licensee Address 5605 Hammonds Mill Rd Suite B Martinsburg , WV 25404 | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 03/08/2018 | Total Time Spent 1.75 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| walkin | 34 |
| prep unit-top | 36.5 |
| prep unit-bottom | 32 |
| hot holding boxes | 164-167 |
| soda cooler-front | 40 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|--------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3baysinkbuckets | chemicalchemical | | 200200 | quatquat | |

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 # 6

Repeated # 7

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

This is a critical violation

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): walkin-pepper rings from Feb 26 and dough datemarking for expiration which is past-per mgr. dated incorrectly made yesterday

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

This is a critical violation

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): bags of shredded mozzarella stamped with dates of February-call to Blue Line-date on bag is packaging not expiration-Bags have 2 day shelf line once opened-Will need to date mark containers after opening(not currently dated)

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

This is a critical violation

OBSERVATION: (***CORRECTED DURING INSPECTION***): numerous double pizza pans stored not clean-being cleaned during inspection

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): can opener stored not clean from previous day(also clean holster)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION shelving holding clean pans needs to be cleaned more frequently-food debris

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (***CORRECTED DURING INSPECTION***): inside dough mixer left not clean from previous day

Observed Non-Critical Violations

Total # 19

Repeated # 7

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: flour tub needs to be labeled

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

OBSERVATION: small sheet pans showing wear

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: pizza prep-door gaskets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION speed racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION dough area-sides of equipment, wheels, lower tables need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of freezer located beside front handsink needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION hot holding boxes need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION outside of dough maker/stand/cord needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: walkin shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION dough scale and outside of oil machine need cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: pans need to air dry before stacking..

6-403.11 - DESIGNATED AREAS

OBSERVATION: (CORRECTED DURING INSPECTION): employee coat and purse should not be stored on freezer handle

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: new caulk needed behind front handsink and 3 bay sink(try to clean first)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: employee restroom walls need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: dunnage racks need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor drain/pipes need cleaned beneath 3 bay sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls in dough area need cleaned and behind pizza table

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling vent over walkin needs cleaned and splattered ceiling tiles need cleaned or replaced

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned along wall perimeters esp behind pizza oven

Inspection Outcome

Comments

**Clarification needed on shredded mozzarella stamped date marking by company-Blue Line
Phone calls placed-Packaging date on box is not expiration date-Once bag is opened, 2 days expiration for product

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards