

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.j.)

OBSERVATION TOTALS

PRIORITY: 4
CORE: 19

PRIORITY FOUNDATION: 1
TOTAL: 24

ESTABLISHMENT: Cracker Barrel PERMIT NO.: _____ DATE: 9/26/19
 ADDRESS: 7025 Foxcroft Ave. CITY: Martinsburg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: X Brad Lichtman TELEPHONE: 304 262 3660
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): C. Harding BS TIME: _____
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6501.12	Vents in ceiling need cleaned (storage)
✓	✓		4-602.11	UTENSIL storage bins need cleaned inside
✓	✓		3-501.18	Peach topping cups with use by date of 9/21-prepped 9/13
			4-602.13	Handle of 2 door refrigerator need detailed cleaning
			4-501.11	Check condensation in bottom of salad prep unit
			6501.11	light fixtures above pdts need cleaned in back - one not working & front vents in ceiling
			4-602.13	Mirror #2 - needs detailed cleaning at top
✓	✓		4-602.11	Can opener and holder need cleaned
			6501.11	Ceiling tile discoloring in different areas - need replaced
			6501.11	Caulk needs repair at floor/tile
			6501.11	Ceiling tile needs to be in place - track piece on order

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Defield	40°	grits	158°				
cucumbers	41°	warmer	165°				
chix drawers	37°						
bucket	200ppm						

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RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10:10am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Eye wash station at handsink beside dishroom needs repaired.
			6-501.11	Dishmachine leaking on end and needs repaired.
✓	✓		4-602.11	Ice Machine Lines need cleaned (mold) Station 2.
			6-501.11	Sink at server station 2 needs repaired (leaking)
			4-602.13	Outside of hoses on Ice machine 1 need cleaned (mold)
✓			4-302.12 ^{AF}	Thermometer needed in server Prep Unit (coleslaw) Broken.
			4-501.11	Water leaking in Delfield Server Prep 2 (Drain Clogged or Leak??)
			6-501.11	Wall (fire extinguisher) needs repaired (Cracked/Damaged)
✓			4-501.12	Cutting board in poor repair.
			4-602.13	Grill 1 Freezer Gaskets need cleaned.
			4-501.11	Delfield Freezer needs degreased. Prep Freezer
✓			4-602.13	Inside of microwaves need cleaned (Tops)
			6-501.11	Handicapped stall (Toilet) needs repaired (Flush Valve) Mens bathroom.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Dishmachine	160°	Buckets 1	300 ppm	Small Beverage Air	38°	Grill 1 Drawers	37°-41°
Bucket 2	200ppm	Server Delfield 1	40°	Gravy	144°	Chicken	172°
Milk	38°	Server Delfield 2	39°	Dumplings	140°	Chicken Noodle Soup	140.5°
Hot Hold (Takeout)	142°	Panake Refrig	40°	Beans	138°		

