

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Crowell's Village Store	Facility Type Food Service Establishment	
Licensee Name Bernadine A. Crowell	Facility Telephone # 304 263-6007	
Facility Address 805 N Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 07/25/2018	Total Time Spent 1.47

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich cooler	40
Meat cooler	48
Walk in	
Hotdog cooker	
Sandwich cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)
Ham sandwich	78
Food in deli meat case	48

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucket	chem				

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 # 1

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): All food in the deli meat case 48f

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cheese and crackers and ham sandwich needs thrown out 78F

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Pies need date marked for 7 days

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Package of cheese and crackers needs thrown out 7-24 date.

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Meat slicer needs cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION Milkshake blender needs cleaned

ObservedNon-CriticalViolations

Total # 5

Repeated # 1

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Hot dog rollers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Back 2 door freezer needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Sandwich cooler needs gaskets cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of the drink equipment needs dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned under equipment needs cleaned in hard to reach areas

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



dave crowell



Glenn GCO Ondick