

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Long John Silvers	Facility Type Food Service Establishment	
Licensee Name Little Giant Enterprises	Facility Telephone # 304 263-6648	
Facility Address 1601 Edwin Miller Blvd Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/05/2018	Total Time Spent 1.42

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Fry food warmer	186
Server salad case	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Rice	136
Corn	142
Green beans	154

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chem		50-100	bleach	

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
<p>Total # 2 Repeated # 16</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation REPEAT OBSERVATION Walk in cooler shelves need cleaned, old dry food stuffs hanging down</p> <p>7-201.11(A)* - SEPARATION OF TOXIC MATERIALS BY SPACING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Filter cleaning powder stored with batter mix, must be seperated</p>

Observed Non-Critical Violations
<p>Total # 22 Repeated # 16</p>

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Fryers need cleaned, carbon build up

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Fry food warmer needs cleaned, grease build up

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Batter hot water dispenser needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Legs and lower shelves need cleaned in the prep areas

4-601.11(C) - NON-FOOD CONTACT SURFACES

REPEAT OBSERVATION Both cooler speed racks need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

REPEAT OBSERVATION Dry stock shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

REPEAT OBSERVATION Fry freezer needs cleaned, inside, outside and gaskets

4-601.11(C) - NON-FOOD CONTACT SURFACES

REPEAT OBSERVATION Top of the ice tea machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Carry out condiment containers need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Carryout drink station cabinet needs repaired, in poor repair.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Fry line hand sink faucet needs repaired, leaking water

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Wall needs repaired near the back door.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Walk in freezer door/seal needs repaired, ice and heavy frost build up observed.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Coving needs repaired in kitchen by the microwave

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Inside the cabinet for customer drinks need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: All hand sink areas need cleaned including papertowel dispensors, soap, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Chemical shelves need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Back of the house floors need cleaned, grease, and under and behind all equipment.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walk in cooler and freezer floors need cleaned].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Fryer wall needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fry line floor drain needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION All electronics need cleaned including monitor areas and timer bars

Inspection Outcome

Comments

Disclaimer

Person in Charge



ashley collier

Sanitarian



Glenn GCO Ondick