



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Crestview Meat Market	Facility Type Food Service Establishment	
Licensee Name Timothy Martin	Facility Telephone # 304 260-6500	
Facility Address 1948-C Shepherdstown Rd Martinsburg, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/17/2017	Total Time Spent 1.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walkin	39-41
Deli Case	37-41
Meat Case	36-41
Milk cooler	41
Upper walkin	38-41
Back Deli Case	38-41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbuckets	Chemical		0		Chlorine

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 3</b>  <b>Repeated # 3</b>  <b>3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT</b>  <i>This is a critical violation</i>  <b>REPEAT OBSERVATION</b> Scoops with no handles down in product, spices.</p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> Few items not date marked in walk in cooler.</p> <p><b>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> Sanitizer buckets not at proper concentration, 0-10ppm</p>

**Observed Non-Critical Violations**

**Total # 13**

**Repeated # 3**

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

**OBSERVATION:** Back restroom faucet observed loose.

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

**OBSERVATION:** Few handles on back prep table near walk in loose.

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

**REPEAT OBSERVATION** Shelving in walk in cooler observed in poor repair, rust.

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Shelving in upper walk in cooler observed not clean.

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Shelving in front milk cooler observed not clean.

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Push rack near back walk in cooler observed not clean.

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Upper walk in cooler fan covers not clean.

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Walls and floors in back upper storage area observed in poor repair. Floors missing tiles and walls have holes.

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**REPEAT OBSERVATION** Floor in back storage room with mop sink in poor repair, missing tiles on floor.

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Ceiling vent in kitchen area observed in poor repair, rust.

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

**REPEAT OBSERVATION** Back upper storage areas observed with a lot of litter and clutter. Harborage areas for pests/ rodents.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Back upper storage areas (floors) observed not clean.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Back storage room with mop sink observed not clean.

**Inspection Outcome**

Facility will be re-evaluated at the next routine inspection.

**Comments**


Chlorine residual 0ppm. Chlorinator in process of getting fixed. Took water sample. Ensure food is cooked to proper internal temperatures. Poultry and beef separated during cutting process. In use utensils cleaned and sanitized between products and not longer than 4 hours.

Disclaimer

Person in Charge

  
Tim Martin

Sanitarian

  
Robert RAD Deener