

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Chick-fil-A	Facility Type Food Service Establishment	
Licensee Name kendra DeOms	Facility Telephone # 304 267-9572	
Facility Address 1000 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/07/2018	Total Time Spent 1.80

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	37
Meat cooler	40
Meat cabinet 2	39
Breader table	40
Fried food hot hold	162
Hot drawers	147
Prep cooler 1	38
Prep cooler 2	39
Ice tea cooler	40
Small server cooler	39
Milk machine out in server area	40
Server salad storage case	41
Salad prep case	38
Shake base cooler	34
Hot sandwich holder	146

Food Temperatures	
Description	Temperature (Fahrenheit)
Soups	135
Fried chicken	147
Grilled chicken	158
Shake sluree	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkServerbucket	chemchem				

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 # 3

Repeated # 2

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Inside the ice machine needs cleaned mold

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned

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

This is a critical violation

REPEAT OBSERVATION Multiple green racks in the kitchen need cleaned

Observed Non-Critical Violations

Total # 16

Repeated # 2

4-501.12 - CUTTING SURFACES

OBSERVATION: Multiple cutting boards need bleached in the unit

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Server display case needs right door repaired, plastic area starting to break apart

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Walk in freezer has ice build up, piping and fan needs repaired

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Inside the hot drawers need cleaned

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

OBSERVATION: Outside of the sluree lids need cleaned, old milk stuck to them

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the chicken boxes need cleaned, including the handles

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Soda tower frame needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Drystock racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Juicer tables need cleaned including the legs

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the bulk sugar container

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Multiple gaskets need cleaned in the kitchen

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bread rack needs cleaned on the line

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the black carry out condiment holders need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Wall around dish areas need cleaned mold.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walk in freezer and cooler needs floors cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Hoods need cleaned including the filters and top of hoods.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Nick Duah

Sanitarian



Glenn GCO Ondick