

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: 0 PRIORITY FOUNDATION: 2
CORE: 7 TOTAL: 9

ESTABLISHMENT: Martins Seafood PERMIT NO.: DATE: 8-29-19
ADDRESS: 901 Foxcroft Ave. CITY: Mtbg STATE: WV ZIP: 25401
PERSON IN CHARGE/TITLE: DON REE TELEPHONE: 304-267-8448
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): C. Harding R.S.
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 11:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓		PF	4-602.13 - 3-501.17	Crab leg bunker needs defrosted Salmon packs with sell by dates of 8/16 (pulled)
			4-602.13	BULK bins need cleaned on outside
			4-602.13	Knife holder needs cleaned
			4-602.13	Tracks of front display case need cleaned
		✓	6-501.12	Fan covers need cleaned in freezer & cooler (dust)
			6-501.11	Inside door frames in poor repair inside cooler (rusted out)
		PF	3-301.11	Need to use cup w/ handle for Old Bay spices
			6-501.111	Presence of flies at 3 bay sink

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
shrimp case	38°s	shrimp platters	7°	flounder	36°		
frozen fish	8°s	salmon display	32°	freezer	18°		
frozen shrimp	4°s	front display	34°	cooler	38°s		
scallops	10°s	sanitizer	200ppm				