

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information

Facility Name Wal-Mart Supercenter Martinsburg Retail	Facility Type Retail Food Store
Licensee Name Wal-Mart Stores, Inc	Facility Telephone # 304 263-6061
Facility Address 800 Foxcroft Ave Martinsburg, WV	Licensee Address

Inspection Information

Inspection Type Routine	Inspection Date April 15, 2019	Total Time Spent 5.25
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Milk Walk-In	45
Yogurt	30-36
Eggs	34-36
Hot Dog Bunker	34
Juice Bunker	30
creamer and egg bunker	28-30
ice cream freezer	-5
meat freezer	0
meat cooler	32
meat room and cooler	38-40 s
chicken bunker	32
bunker with salads/mashed potato	28
cheese case	32
ham bunker	38
chicken case	26
raw chicken	28
frozen chicken bunker	-20

Food Temperatures

Description	Temperature (Fahrenheit)
yogurt in dairy cooler	48
pasta salad in seafood cooler	43
creamer in dairy cooler	45
salad in seafood cooler	44

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 # 2
Repeated # 0

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

This is a critical violation

OBSERVATION: Dairy cooler product ranging from 45-47 degrees

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

This is a critical violation

OBSERVATION: Cooler (Seafood) product ranging in temperatures of 44-45 degrees

Observed Non-Critical Violations

Total # 10
Repeated # 0

3-305.11 - FOOD STORAGE

OBSERVATION: Milk crates not approved for storage of product (Dairy)

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

OBSERVATION: Several gaskets on freezer doors need replaced

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

OBSERVATION: Mop area needs cleaned and new caulk

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Sugar shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Juice bunker needs cleaned inside-spills

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Vents need cleaned in bottom of case holding eggs and butter

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Freezer shelves need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need swept under soda and water racks in Beverage area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fan covers need cleaned in dairy cooler.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Corner of dairy and icecream freezer need cleaned-old boxes etc thrown there.

Inspection Outcome

Follow-up Required – A reinspection of this facility is necessary to assess correction of (a) violation(s) and/or compliance.

Comments

All items in dairy cooler will have to be discarded. All items in seafood cooler that are potentially hazardous will need to be as well. Cannot sell. Temperature for the last 4 hours could not be guaranteed. Temp hasn't changed in 2 hrs. Call for reinspection before product is moved back into these coolers. \$75 reinspection fee will apply. Witnessed product starting to be discarded. Truck is coming to pick up product to discard,

Disclaimer:

A re-inspection to assess your correction of these violations will be conducted on, or about, April 16, 2019

Person in Charge



Sanitarian



Cara N Harding