

**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.i.)

OBSERVATION TOTALS: 527 PRIORITY: 2 PRIORITY FOUNDATION: 2  
CORE: + 32 TOTAL: 61

ESTABLISHMENT: Martinsburg family dinner PERMIT NO.: \_\_\_\_\_ DATE: 2/27/21  
 ADDRESS: 10d Foxcroft Ave CITY: MARTINSBURG STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: Mohamed ElBaw TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): C. Harding RS/MS  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: \_\_\_\_\_

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		3-501.19	Chicken Left out: 52°F
			3-305.11	Box of Potatoes & Potatoes themselves left on floor
			4-202.11	Card board used as shelf lining
			6-501.16	Mop left in sink
			6-501.114	Personal items stored on foods
✓	✓		4-602.11	Ice scoop not stored properly
			6-501.114	Old & unused items need removed.
			6-501.11	Hole in wall in storage room
			6-501.11	Ceiling tiles needed in storage room
✓			4-501.11	Slow Drain in back of dining room
				<del>Cabinets in back of dining room needs cleaned</del>
✓	✓		3-101.11	Bad cans received - dented
			6-501.14	Vents need cleaned
	✓		4-101.11	Use of One use containers for Silver ware storage
			6-501.12	Card board under mat in dishwashing room
			4-903.11	Utensils not stored properly
			4-903.11	Dishes stored face up throughout
	✓		4-602.11	Dish carts not clean
			4-501.11	Drying rack needs repaired
			6-501.11	Cauk needs re-done in dish room

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk-in Fridge	33						
Dishwasher	190 PPM						

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OBSERVATION TOTALS: \_\_\_\_\_ PRIORITY: 27 PRIORITY FOUNDATION: 2  
CORE: 32 TOTAL: 61

ESTABLISHMENT: Martinsburg Family Diner PERMIT NO.: \_\_\_\_\_ DATE: 4-27-21  
ADDRESS: 1001 Foxcroft Ave CITY: Mtbg STATE: WV ZIP: 25401  
PERSON IN CHARGE/TITLE: Mohamed El-Bary TELEPHONE: \_\_\_\_\_  
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): C. Harding RS/MJ. [Signature]  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: \_\_\_\_\_

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		4-602.11	Utensil bin not clean - storing wisk
	✓		4-602.11	Utensil bin not clean - plastic ware
✓	✓		4-602.11	3-Bay Sink not clean - all bays
			2-101.11	No person in charge in Kitchen PF
			6-501.11	Leak in 3 Bay Sink Plumbing
			6-501.114	Personal Items need designated area. Cups & Bottles throughout
	✓		3-101.11	Eating Food with gloves on in kitchen
✓			3-304.12	Storing Utensil in food in numerous areas
✓	✓		3-101.11	Meat stored over vegetables - cross contamination - Beef over Peppers
	✓		3-101.11	No lids food not covered (prep unit & walk-in)
	✓		3-501.17	No date marking in establishment
✓	✓		3-101.11	Meat stored over vegetables - chicken over cucumber
	✓		4-602.11	Shelving needs cleaned in walk-in cooler - build-up
			4-202.16	Cardboard on shelving in storage room/walk food discarded
	✓		3-501.16	Pepsi Refrigerator not at temperature - Sour Cream 52°F, Coleslaw 47°F
	✓		3-501.14	Soup left out over 7 hrs 99°F at 2:50 pm. Has been sitting out since 8 am
	✓		4-602.11	Meat slicer Dirty - Food Left on blade
			4-602.13	Meat cutting area needs cleaned
	✓		3-501.16	Pepsi Refrigerator #2 not at temperature - Egg = 59.5°F - food
	✓		3-501.16	Creamer refrigerator in water area discarded (19) out of temp. 50° - milk 50°

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk-in Free	17°	Fridge #2 (Milk Temp)	42°				
Fridge #1	50°	" " (Egg Temp)	59.5°				
Coleslaw	47°						
Ice Cream Cooler	-18°						

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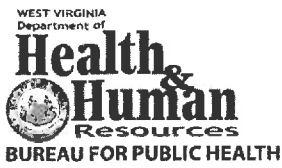
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OBSERVATION TOTALS: 27 PRIORITY: 27 PRIORITY FOUNDATION: 2  
CORE: 32 TOTAL: 61

ESTABLISHMENT: Martinsburg Family Pines PERMIT NO.: \_\_\_\_\_ DATE: 4/22/21  
ADDRESS: FOX CROFT AVE CITY: MARTINSBURG STATE: WV ZIP: \_\_\_\_\_  
PERSON IN CHARGE/TITLE: Mohamed ELBAUMY TELEPHONE: 304-901-5930  
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): C. Harding RS/MS/2021  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: TIME: \_\_\_\_\_

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		3.101.11	Croutons stored in sanitizing bucket & other foods inside 3-door prep unit (P)
✓	✓		3.304.11	Improper use of food containers in hot holding (P)
✓	✓		3.101.11	Food on base above hot holding (P)
			3.304.12	Utensils stored in food-sandwich cooler
✓	✓		3.304.12	Knives not stored properly, dirty, & in between
			3.501.16	Food not kept at time & temperature con (P)
✓	✓		4.602.13	Hood needs cleaned. Grease dripping onto plates
			3.101.11	Raw meats stored over Ready-to-Eat food - beef over onions inside 3-door prep unit (P)
			3.305.12	Food containers stored on floor - Texas Toast, Barbecue, Wing Sauce.
			4.602.13	Fronts, sides, & hinges of equipment needs cleaned
			4.602.13	Gaskets need cleaned on all equipment
			4.202.11	Card board not approved for food storage
✓	✓		4.602.11	Ice cream scoop well not on (P)
			7.101.11	Spray bottles not labeled (PF)
			6.501.13	Floors need cleaned
			4.903.12	Towel stored in Toastmaster
	✓		4.602.11	Drink Spouts need cleaned (P)
			4.501.11	Sink by Fountain Drink machines not hot
			4.602.13	Cabinets under Drink Fountains have mold starting
			6.501.11	Re caulk toilet in women's restroom

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Sandwich cooler	41						
Salad Bar	35-35						
Prep Unit	34						
Safe Temp Freezer	17						



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

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OBSERVATION TOTALS      PRIORITY: 27      PRIORITY FOUNDATION: 2  
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ESTABLISHMENT: Martinsburg Family Diner PERMIT NO.:      DATE: 4-27-21  
 ADDRESS: 1001 Foxcroft Ave CITY: Mtbg STATE: WV ZIP: 25401  
 PERSON IN CHARGE/TITLE: Mohamed ElBarany TELEPHONE:        
 RECEIVED BY (SIGNATURE): [Signature] -SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER:      TIME: [Signature]

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-201.11	Floors in Restrooms need cleaned
		6-201.16	<del>4-501.11</del>	Door Sweep needed on back door
			Chapter 8	Masks were not being worn by employees in kitchen correct immediately <sup>(2)</sup>
				* Establishment must close immediately and can only re-open with health dept. approval.
				\$75 reinspection fee must be paid beforehand.
				sign posted.
				All priorities must be corrected and majority of all other violations
				Call when ready at 304-267-7130

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM