

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|--|---|--------------------------|
| Facility Name Shop N Save- Old Court House-Bakery/Deli | Facility Type Food Service Establishment | |
| Licensee Name Food Lion#2568 | Facility Telephone # 304 | |
| Facility Address 1317 Old Courthouse Square Martinsburg , WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 03/02/2017 | Total Time Spent 1.00 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Cheese Bunker | 30-33 |
| Hot Box | just heating |
| Cake display | 33 |
| Meat and Cheese Display case | 32 |
| deli/bakery cooler | 38 |
| meat case | 32 |
| Caravel freezer | -11 |

| Warewashing Info | | | | | |
|-----------------------------|---------------------|--------------|----------|---------------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3baysinkSanitizerbottles al | chemicalchemic | | 3000-300 | KayquatIII KayQu at | |

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 # 5

Repeated # 0

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: *hands need washed between tasks and before putting on gloves*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *BBQ sauce labeled "refrigerate after opening" sitting out at room temperature*

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *2 of 3 sanitizer bottles testing 300-3rd bottle reading 0 on test strip*

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION *cake tip box and contents need cleaned*

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: *mouse droppings observed on corner of oil table, floor perimeter behind table, inside unused refrigerator, bakery table bottom and in mop room*

ObservedNon-CriticalViolations

Total # 12

Repeated # 0

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

OBSERVATION: doors on chicken hot hold do not tightly close-gap at top

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: vents on customer cake display need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: black lids to cake decoration containers dusty

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of gel paste containers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Deli grab-n-go case-front vents and cheese bunker vents need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: caulk on inside and between proofers pulling away from equipment-needs replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: light out over chicken area(hood)

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: pans that are no longer cleanable and equipment no longer used should be discarded or replaced

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walkin freezer-fan covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: mop room ceiling vent and ceiling vents in front of back freezer need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: 3 bay sink-wash sink caulk needs cleaned or replaced(mold)

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: hood filters need cleaned over chicken area

Inspection Outcome

Comments

**Pest control needed immediately-All areas need cleaned and sanitized-Will reinspect next Friday*

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 03/10/2017

Person in Charge



Sanitarian



Amy ARE Edwards