

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Weis Market-Produce	Facility Type Food Service Establishment	
Licensee Name Weis Markets Inc.	Facility Telephone # 304 263-1515	
Facility Address 1102 N Queen Square Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 06/19/2017	Total Time Spent 2.37

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Fresh produce	41
Lettuce cooler	40
Vegetable protein case	41
Mushroom cooler	41
Fruit bar area	39
Salad Bar	40
Soup Bar	39
Deli Salad Bar	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Sooybeans	40
peppers	40
Manarian oranges	39
Coleslaw	39
Tuna salad	40
Beans	39

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ThreeBay	chem				

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b>  <b>Repeated # 4</b>  <b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b>  <b>This is a critical violation</b>  <b>OBSERVATION:</b> Sharp knives need cleaned, blades and handles</p> <p><b>6-501.111 - CONTROLLING PESTS</b>  <b>This is a critical violation</b>  <b>OBSERVATION:</b> Flies observed in the produce area</p>

**Observed Non-Critical Violations**

**Total # 11**

**Repeated # 4**

**4-501.12 - CUTTING SURFACES**

*OBSERVATION: Cuttingboard needs bleached*

**4-602.13 - NONFOOD CONTACT SURFACES**

*REPEAT OBSERVATION All fresh product shelves need cleaned of old dried product*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Inside the salad bar needs cleaned*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Stainless steel shelves need cleaned in the prep room*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Wet cases need cleaned inside, mold in non food contact areas*

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

*OBSERVATION: Clean pans are being stored or stacked without being air-dried first..*

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

*OBSERVATION: Three bay faucet needs repaired, leak*

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

*REPEAT OBSERVATION Floor around the grease trap needs repaired*

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

*OBSERVATION: Back floral shelves need dusted*

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

*REPEAT OBSERVATION Walls need cleaned in multiple areas*

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

*REPEAT OBSERVATION Floor drains in back need cleaned including pipes.*

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**Gary Sowers**

Sanitarian



**Glenn GCO Ondick**