

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Long John Silvers	Facility Type Food Service Establishment	
Licensee Name Little Giant Enterprises	Facility Telephone # 304 263-6648	
Facility Address 1601 Edwin Miller Blvd Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 09/04/2018	Total Time Spent 1.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Fry food warmer	154
Server salad case	41

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Beans	151
rice	139
Corn	142
Slaw	41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBuckets	chemchem		+200100	bleach	

**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 # 8**

**Repeated # 18**

**2-401.11 - EATING, DRINKING, OR USING TOBACCO**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Drinks need to have lids and straws when it is in the food areas

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Unsweet and sweet tea out of date 9-3

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** 3 bay sink +200 ppm

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

REPEAT OBSERVATION Walk in cooler racks need cleaned, food stuffs on racks hanging

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

REPEAT OBSERVATION Inside the ice machine needs cleaned, mold

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Hot food lids need cleaned, old food stuff on in use lids

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cutting board at the server cooler needs cleaned, sat board on unclean surface

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION:** Flies observed in multiple areas of the unit

**Observed Non-Critical Violations**

**Total # 25**

**Repeated # 18**

**3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE**

**OBSERVATION:** Coleslaw scoop must stay in the product, not to be held in a room temp holder. Good for 4 hours in the product

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** Cutting board needs bleached or resurfaced

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** 2 fryers are missing doors to controls, need replaced

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Rusted cooler and drystock shelves need repaired

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

REPEAT OBSERVATION Hot hold area needs cleaned, heavy grease

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

REPEAT OBSERVATION Fryers need cleaned, grease

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Inside the condiment holders for carryout and drive thru need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Fryer freezer needs cleaned inside and out

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Stock shelves need cleaned, greasy

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Top and fan vents on the ice machine need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Cooler speed racks need cleaned

**5-501.12 - OUTDOOR ENCLOSURE**

**OBSERVATION:** Doors need closed on the trash area and area needs weeded so it does not become a harborage area for pests

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

REPEAT OBSERVATION Wall needs repaired in the dish area.

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

REPEAT OBSERVATION Freezer door needs gasket replaced, heat tape replced, large amount of ice build up that keeps the door from closing].

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

REPEAT OBSERVATION Coving needs repaired in the prep area

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

REPEAT OBSERVATION Missing ceiling tile needs replaced in the fry area

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

REPEAT OBSERVATION Area at the drive thru soda cabinet needs replaced, wood rotting out under equipment.

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

REPEAT OBSERVATION Floor drains need cleaned, mold

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

REPEAT OBSERVATION Fryer timers need cleaned, grease

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

REPEAT OBSERVATION Fryer walls need cleaned, heavy grease

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

REPEAT OBSERVATION The [area] is [describe].Air vents in the ceiling need cleaned inthe area

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

REPEAT OBSERVATION Walls in several areas need cleaned, ex would be 3 bay area

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

REPEAT OBSERVATION Floors need cleaned behind and under equipment].

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

REPEAT OBSERVATION Floor needs cleaned in the walk in cooler and freezer.

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

REPEAT OBSERVATION Hood vents need cleaned


***Inspection Outcome***

***Comments***

Will reinspect in 10 days to see in cleaning has improved and some of the repair issues have been addressed .  
\$75 reinspection fee

Disclaimer

Person in Charge



**jim mikus**

Sanitarian



**Glenn GCO Ondick**