

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b><i>Establishment Information</i></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><i>Inspection Information</i></b>		
Inspection Type Follow up	Inspection Date 09/24/2018	Total Time Spent 1.40

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

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

**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><i>Observed Critical Violations</i></b>
<b>Total # 0</b>
<b>Repeated # 8</b>

**Observed Non-Critical Violations**

**Total # 8**

**Repeated # 8**

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

REPEAT OBSERVATION Rusted cooler and drystock shelves need repaired

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

REPEAT OBSERVATION 2 fryers are missing doors to controls, need replaced

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Top of the ice machine need cleaned

**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 replaced, 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

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

REPEAT OBSERVATION Floor drains need cleaned, mold

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

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

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 25**

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

This is a critical violation

**OBSERVATION:** Drinks need to have lids and straws when it is in the food areas

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

This is a critical violation

**OBSERVATION:** 3 bay sink +200 ppm

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

**OBSERVATION:** Missing ceiling tile needs replaced in the fry area

**6-501.111 - CONTROLLING PESTS**

This is a critical violation

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

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

**OBSERVATION:** Fryer timers need cleaned, grease

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

**OBSERVATION:** Fryer walls need cleaned, heavy grease

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

**OBSERVATION:** Hood vents need cleaned

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

This is a critical violation

**OBSERVATION:** Unsweet and sweet tea out of date 9-3

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

This is a critical violation

**OBSERVATION:** Inside the ice machine needs cleaned, mold

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

This is a critical violation

**OBSERVATION:** Hot food lids need cleaned, old food stuff on in use lids

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

**OBSERVATION:** Hot hold area needs cleaned, heavy grease

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

**OBSERVATION:** Fryers need cleaned, grease

**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

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

This is a critical violation

**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

**OBSERVATION:** Cutting board at the server cooler needs cleaned, sat board on unclean surface

**4-602.13 - NONFOOD CONTACT SURFACES**

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

**4-602.13 - NONFOOD CONTACT SURFACES**

**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:** 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

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

**OBSERVATION:** The [area] is [describe]. Air vents in the ceiling need cleaned in the area

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

**OBSERVATION:** Floors need cleaned behind and under equipment].

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

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

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

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

**Inspection Outcome**

**Comments**

Much improved, keep cleaning and working on the construction issues.. \$75 reinspection fee will be mailed to you

Disclaimer

Person in Charge

Sanitarian



**Melody Proctor**



**Glenn GCO Ondick**