

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Tracy's Corner Grocery	Facility Type Food Service Establishment
Licensee Name Tracy Gladden	Facility Telephone # 304 229-0222
Facility Address 1806 Gerrardstown Rd Gerrardstown , WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 01/30/2017	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Fridge #1	34-39
Frdige #2	36-39
Mini Fridge	36-41
Walkin	38-41
Fridge #4	

Food Temperatures	
Description	Temperature (Fahrenheit)
Soup in Crock Pot	143

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbucket	Chlorine				

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 # 4

Repeated # 3

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Eggs stored above ready to eat foods in fridge #4 and walk in cooler.

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Few items in fridge #4 not date marked when pulled from freezer.

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Black olives in fridge #4 and cooked beef in fridge #1 past expiration.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Slicer observed not clean.

Observed Non-Critical Violations

Total # 9

Repeated # 3

3-501.13 - THAWING

OBSERVATION: (CORRECTED DURING INSPECTION): Hot dogs and salami is being improperly thawed by sitting out at room temperature. Must be thawed under refrigeration 41F or lower, under cold running water, or during the cooking process.

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

OBSERVATION: Fridge #1 observed in poor repair, water leak inside.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Shelving in reachin cooler #2 and #1 observed not clean.

6-202.15 - OUTSIDE OPENINGS, PROTECTED

OBSERVATION: The back door is observed cracked. Must be closed at all times to eliminate entry of pests/rodents.

6-301.11 - HANDWASHING CLEANSER, AVAILABILITY

OBSERVATION: Soap not available at food employee handwash sink in kitchen.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Wall behind small fryer observed not clean.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor in kitchen area under equipment observed not clean.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents in restrooms and in back storage area observed not clean.

6-501.16 - DRYING MOPS

OBSERVATION: Mops stored in back chemical area shall be stored inverted or hung to dry when not in continuous use.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

Watch dates on breads. In use utensils washed, rinsed, and sanitized after every use. Have chlorine sanitizer and matching test strips.

Disclaimer

Person in Charge



Tracy Gladden

Sanitarian



Robert RAD Deener