

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Save-A-Lot, Meat Department	Facility Type Food Service Establishment	
Licensee Name Eagle School Foods LLC	Facility Telephone # 304	
Facility Address 205 Eagle School Rd Martinsburg , WV	Licensee Address 6 Sudbrook Lane Pikesville , MD 21208	
Inspection Information		
Inspection Type Routine	Inspection Date 01/30/2018	Total Time Spent 2.72

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Meat Cutting Room	46
Meat Cooler	39
Meat Case 1	39
Meat Case 2	40
Dual Temp 1	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3BaySink	Chemical				

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 # 0
Repeated # 0

Observed Non-Critical Violations

Total # 5

Repeated # 0

4-501.12 - CUTTING SURFACES

OBSERVATION: Cuttingboards need bleached

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Air cover and several shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Wrapping machines need deep cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drains need cleaned, mold

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fan covers need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Allan Carr

Sanitarian



Glenn GCO Ondick