

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Chick-fil-A	Facility Type Food Service Establishment	
Licensee Name kendra DeOms	Facility Telephone # 304 267-9572	
Facility Address 1000 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/04/2017	Total Time Spent 1.53

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Meat cooler	38
Meat cabinet 2	40
Breader table	38
Fried food hot hold	209
Hot drawers	145
Prep cooler 1	38
Prep cooler 2	39
Ice tea cooler	41
Small server cooler	39
Milk machine out in server area	40
Server salad storage case	40
Salad prep case	39
Shake base cooler	50
Hot sandwich holder	137

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Soups	152
Fried chicken	147
Eggs	141
Milk shake base	50

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkServerbucket	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).

**Observed Critical Violations**

**Total # 3**

**Repeated # 7**

**3-501.14 - COOLING**

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** Milk shake base 50 f

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

*This is a critical violation*

**REPEAT OBSERVATION** Walk in cooler racks need cleaned, mold and old food hanging down through the racks

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

*This is a critical violation*

**OBSERVATION:** Green shelving in the back area needs cleaned, old food and grease hanging down

**Observed Non-Critical Violations**

**Total # 7**

**Repeated # 7**

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** Line bread rack needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** Handles and gaskets need cleaned on the chicken coolers

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** Dry stock shelving needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** Inside the stand up line freezer needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** Black carry out condiment containers need cleaned inside

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

**REPEAT OBSERVATION** Freezer floor needs cleaned

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

**REPEAT OBSERVATION** Air vents need cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**Nick Duah**

Sanitarian



**Glenn GCO Ondick**