

**FOOD ESTABLISHMENT INSPECTION REPORT**

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

Retail

PRIORITY:

0

PRIORITY FOUNDATION:

0

CORE:

0

TOTAL:

0

ESTABLISHMENT: Target PERMIT NO.: \_\_\_\_\_ DATE: 2/6/2020  
 ADDRESS: 536 Retail Commons Pkwy CITY: Martinsburg STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: X Brian Urem TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): J Shipley  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 9:45a

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	B03 Shelf needs cleaned (spilled product) Shelves/grates/droops
			4-602.13	A04 - Gaskets need cleaned (1st Section)
			4-602.13	A05 - (Both sections) Gaskets need cleaned
			4-602.13	AB03 Clean Shelves/Grates (mold)
			4-501.11	Backroom freezer-check build-up on ceiling
			4-602.13	Backroom dairy cooler-clean floor
				33.5 - Meat cooler
				38.5 - Produce cooler
				Sanitizer 200 ppm
				Meat 200 ppm

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Cheese	5.0	G06	40.5	A04	-1.5	AB04	24.0
B03	33.5	AB07	-14.5	A05	-10.0		
AB06	-3.5	AB08	-12.0	B04	26.5		
A04	-4.5	AB10	10.5	AB03	26.5		