

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Weis Market-Produce	Facility Type Food Service Establishment
Licensee Name Weis Markets Inc.	Facility Telephone # 304 263-1515
Facility Address 1102 N Queen Square Martinsburg, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date February 05, 2019	Total Time Spent 3.62

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	41
Salad bar	40
Produce coolers	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Salad bar cold side	40
Soups on bar	136
Go bowls	55-66
Sea food salad	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Three Bay	chem				

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 # 2
Repeated # 0
3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Go bowls 55F-66F
3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation

OBSERVATION: Processed salads being dated for more than 7 days (still using the date if left unopened)

Observed Non-Critical Violations

Total # 3

Repeated # 2

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Air vents on multiple cases needs cleaned inside vents

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION 3 bay faucet leaking needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Light shields need cleaned in produce prep area].

Inspection Outcome

Comments

Disclaimer

Person in Charge



Charity Lesher

Sanitarian



Glenn GCO Ondick