

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Food Lion-Meat	Facility Type Food Service Establishment	
Licensee Name Food Lion #1167	Facility Telephone # 304	
Facility Address 4803 Gerrardstown Rd Inwood , WV	Licensee Address 4803 Gerrardstown Rd Inwood , WV 25428	
Inspection Information		
Inspection Type Routine	Inspection Date 01/25/2017	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walkin	36
open lunch meat cases	26-31
meat bunker-sausage	4445 on digital/scan of 37* after 1 hour
meat case-gr beef	28-32
variety case	24
poultry/heat and eat	24/28
holding refrig	34

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical		500	kayquat	

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
<p>Total # 1 Repeated # 2 4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation OBSERVATION: 3 bay sink sanitizer 500ppm(150-400 allowed)-Water too hot</p>

Observed Non-Critical Violations

Total # 12

Repeated # 2

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Digital case thermometer used in fresh sausage bunker-reading 44/45 for over an hour observed-scan of 37 finally

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

OBSERVATION: poultry shelving-coating peeling off shelves

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

OBSERVATION: walkin freezer-split in door gasket/ice buildup along upper door

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

OBSERVATION: lights needed in meat holding refrigerator

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION walkin-meat dunnage racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: wrapping station needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: open lunchmeat case-drip area needs cleaned and also in sausage bunker

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: poultry case-shelf edges need cleaned thoroughly

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling lights out in center of meat room

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink faucet dripping

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: underside of condensor units in walkin need cleaned(crystals)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION fan covers in all areas need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards