

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Martins-Produce/Deli	Facility Type Food Service Establishment	
Licensee Name Giant Food Stores, LLC	Facility Telephone # 304 267-8448	
Facility Address 901 Foxcroft Ave Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/19/2017	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Salad bar	35-39
Produce walkin	41
produce prep	38
deli cases-open	37
Deli walkin	41
cheese island	37
produce open cases	34-38
salad bar walkin(old beer cooler)	38
sandwich prep	37
4 tier deli retail case	36
sandwich deli display	scan 41.5
small cold case-stromboli	37
front new display	39
chicken walkin	137
asparagus case	36
cheese case	41
mini cake case(deli corner)	
lunchmeat/deli cases	
chicken hot hold case	
lettuce/cabbage case	
olive island	

Food Temperatures	
Description	Temperature (Fahrenheit)
salad bar food temps	35-41
soup	scan 165
chicken	145
macaroni and cheese	138
potatoes	140

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkchembuckets	chemicalchemical				

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 # 7

Repeated # 5

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: *observed deli employee wearing gloves drop item on floor, pick up item and change gloves with no handwashing performed*

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *deli sandwich prep-items for sandwiches not datemarked*

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *sandwich prep unit-onions for sandwiches with stamped use by date of June 18*

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

REPEAT OBSERVATION *deli sandwich prep unit needs cleaned-top area and lower area above shelving*

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *chicken area-2 buckets of utensils need cleaned inside*

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: *clean dish rack needs cleaned thoroughly-something red on edges of 3 pans and shelving*

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: *window cleaner, used for cleaning shelving, stored on cart of open cases of bananas*

ObservedNon-CriticalViolations

Total # 14

Repeated # 5

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in asparagus case not working-scan of 41.5

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION sides of chicken fryer need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Shelving for salad trays needs cleaned(rolling rack)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside produce prep-fan covers and insulation covering needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION deli walkin-crosspieces to shelving need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: caulk needs replaced to left side of produce sink-black and 3 bay sink-deli

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light out in back area of produce

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: rinse gauge on dishmachine needs repaired-needle never moved during dish cycle.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor troughs going in and out of walkins, covered by grid, need cleaned-chicken and deli

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: wall/floor behind rotisserie chicken roaster needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor drains need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: produce kitchen-ceiling vent needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: vent on front of asparagus case needs cleaned and filter changed

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: edge of dishmachine inside door needs cleaned

Inspection Outcome

Comments

*Evolution drinks with "enjoy by" dates: June 4 and June 8

*Glass cleaner used for food display shelving cleaner-No rinse step and no sanitize step

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards