

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



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Shop N Save- Old Court House-Bakery/Deli	Facility Type Food Service Establishment	
Licensee Name Food Lion#2568	Facility Telephone # 304	
Facility Address 1317 Old Courthouse Square Martinsburg, WV	Licensee Address	
Inspection Information		
Inspection Type Routine	Inspection Date April 18, 2018	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Cheese Bunker	celsius and 56*/32*
Cake display	32
Meat and Cheese Display case	34
deli/bakery cooler	54-56** / 32/33 (22)
Caravel freezer	-10
chicken hot hold	not on
meat walkin	39
grab and go	32

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3	chemical		470 (22)		
bay	chemical		470 (22)		
sink					
Sanitizer bottles					

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 # 4 Repeated # 1</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: cake tip box/tips need cleaned inside</p>

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

This is a critical violation

OBSERVATION: plastic container holding clean utensils needs cleaned

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION mouse droppings observed inside floor of unused proofer-Area needs cleaned-None observed in any other area

6-501.111(C)* - APPROVED METHODS OF CONTROLLING PESTS

This is a critical violation

OBSERVATION: open snap traps located behind proofing boxes not approved

Observed Non-Critical Violations

Total # 16

Repeated # 4

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: (CORRECTED DURING INSPECTION): 2 probe thermometers need to be calibrated

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in cheese bunker reading Celcius

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Caravel cake freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: lower table located beside chicken fryer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside top of microwave needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: gray transport cart needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: chicken case-inside lower cabinets dusty

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outsides of spice containers used for chicken seasoning need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION cake icing tubs, color bottles and cart storage needs cleaned

5-501.116 - CLEANING RECEPTACLES

OBSERVATION: mop sink needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: hot water heater leaking water onto mop room floor

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: spray nozzle at 3 bay sink spraying out water when used

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION light out in hood over chicken area.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION caulk needs replaced in and around proofer boxes

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION ceiling grids and light covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor drains and covers need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards

