

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Popeye's Spring Mills	Facility Type Food Service Establishment	
Licensee Name ZJZL, Inc	Facility Telephone # 304 274-1015	
Facility Address 5608 Hammonds Mill Rd Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 11/16/2017	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Pie Refrigerator	38
Biscuit Refrigerator	39
Walk-In	38
Steam Table	157
Hot Hold	158
Lettuce/Pickles	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BaySinkBucket	ChemicalChemical		300	Quat	

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</p> <p>Repeated # 3</p> <p>3-101.11 - SAFE, UNADULTERATED & HONESTLY PRESENTED This is a critical violation OBSERVATION: Dented cans</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: Need to date mark/ time mark any prepared foods being hot held on line or hold</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: Observed employee at front hot hold with chicken adjusting head set with tongs in her hands and tongs making contact with hair.</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation OBSERVATION: Clean dishes stored not clean</p>

Observed Non-Critical Violations

Total # 14

Repeated # 3

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: Flour storage container beside Delfield freezer needs labeled

3-305.11 - FOOD STORAGE

OBSERVATION: Food stored on floor of Walk-In freezer (needs to be 6 inches off floor)

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

OBSERVATION: Wire shelving in dry storage needs cleaned/replaced (rusting)

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

REPEAT OBSERVATION Ice build-up in Walk-In freezer. Needs defrosted/repared

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

OBSERVATION: Many plastic storage containers/pitchers cracked/broken and need replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Condiment packets beside soda fountain need cleaned (food debris/spills)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Vents in microwave (top) need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of small upright Delfield freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Shelving above microwave needs cleaned (employee)

5-205.11 - USING A HANDWASHING SINK

OBSERVATION: Handsinks should be used for handwashing only (using as dump sinks)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Mop sink faucet needs repaired (leaking)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Door handle to main kitchen/front area needs repaired (sometimes works/sometimes doesn't)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Motor casing underneath fryers needs cleaned

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION Fryer hood vents need cleaned

Inspection Outcome

Comments

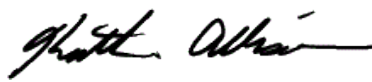
Disclaimer

Person in Charge



Kaylee Hendley

Sanitarian



Keith Allison