

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Chesapeake Crab & Seafood Company	Facility Type Food Service Establishment	
Licensee Name Bret Ballam	Facility Telephone # 304 262-0077	
Facility Address 1014 Winchester Ave Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/12/2018	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	36
True Prep	41
McCall	40
Whirlpool	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Chemical		50	Chlorine	

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 # 3 Repeated # 4</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation OBSERVATION: Food equipment under microwave/oven needs cleaned (debris)</p> <p>6-501.111 - CONTROLLING PESTS This is a critical violation OBSERVATION: Gnats/Flies in kitchen area (need copy of pest control faxed to 304-263-8274)</p> <p>7-102.11 - COMMON NAME This is a critical violation OBSERVATION: Several chemical/spray bottles hanging above ice machine and need labeled</p>

Observed Non-Critical Violations
<p>Total # 13 Repeated # 4</p>

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

OBSERVATION: Dressing containers need labeled in McCall refrigerator.

3-305.11 - FOOD STORAGE

OBSERVATION: Crab seasoning stored on floor throughout establishment. (needs to be 6 inches off floor)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelving inside of kitchen area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Prep table shelving needs cleaned and organized

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: Forks, spoons, knives need to be stored handle up

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Mop sink rusting and needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Wall behind chest freezer needs repaired (peeling)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Tile floor throughout establishment cracked/broken and needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Water leaking from air conditioner for walk-in (needs piped into mop sink) Spraying over kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Ceiling tile in back storage room needs put back into place/replaced

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

REPEAT OBSERVATION Restaurant items stored on outside of building needs to be put into storage/removed

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor under fryers/grill needs cleaned (grease build-up)

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

REPEAT OBSERVATION Hood vents/air duct above steamers need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Jackie Hart

Sanitarian



Keith Allison