

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 3
CORE: 26

PRIORITY FOUNDATION: 7
TOTAL: 29

ESTABLISHMENT: Martins - Produce/Deli PERMIT NO.: _____ DATE: August 29, 2019
 ADDRESS: 901 Foxcroft Ave CITY: Mtbg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: Don Rice TELEPHONE: 304-267-8448
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: Produce TIME: 12pm

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4602.13	clean case vents (benies) on outside + inside front ledges (all produce)
			4203.11	thermometer in cabinet case not readable - reading 22° - soon of 41° + in top of deli compartment
			4602.13	drip area beneath lettuce case - needs cleaned
			4501.11	deli unit (inside kitchen) not working (outside fan needs cleaned) repair or remove door
			4501.11	2nd produce walk-in - inside stainless panel needs repaired
			4501.11	1st produce walk-in - back door gasket torn
			6501.11	produce - 3 trays sink faucet dripping
			6501.12	chain in front of ice machine needs cleaned
x			4302.14	Quat test strips needed for deli sink
		x	6501.12	new sink needed at deli sinks (black) ^{not}
		x	6501.12	floor drains need cleaned
			6501.11	floor drains need painted
	x	x	4602.11	deli - pan ^(chicken) found not clean on during showing
				(2 quat checks)
				Water test by: Zola pineapple juice, Water 26 (8 times)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Produce grapes	38	benies	37, 32	melon	24	Drainage	40, 32, 35
Open cans		grapes	39	salsa	40		40, 32, 39
Salsa bar	37, 34		40, 41	vegg	38, 38	juice	34, 40
Produce	27, 32		37, 37	bananas	22(41)	US produce	36, 36
		deli baskets	200ppm				

Berkeley Co

Health Department

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 3
CORE: 26

PRIORITY FOUNDATION: —
TOTAL: 29

ESTABLISHMENT: Martins - Produce/Deli PERMIT NO.: _____ DATE: August 23, 2019
ADDRESS: 901 Foxcroft Ave CITY: Mtbg STATE: WV ZIP: 251401
PERSON IN CHARGE/TITLE: X DON KELLY TELEPHONE: 304-267-9448
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10AM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
		X	4602.13	spicy sample at raw meat sink needs cleaned ^(dead fly/debris)
		X	4602.13	chicken table - tub holding plastic bags needs cleaned
		X	6501.11	chicken cooler - ceiling light out
			6501.12	chicken cooler - fan covers need cleaned
X	C		7201.11	chicken table - trash shelf - dry BBQ blend should be moved away from chemicals
			4602.13	chicken see - sides of equipment, floor walls need cleaned
		X	6501.14	hoods need cleaned
			6501.13	deli walkin - floor need swept
			6501.12	deli walkin - fan covers need cleaned
		X	4501.11	deli walkin - plastic labeling falling off shelving
		X	4602.13	deli walkin - shelves need cleaned where joined ^(deli 5)
			4501.11	hot buffet - center well not working (new unit)
			4501.11	hot buffet - heat lamp out
X	X		4602.11	chicken digital thermometers not cleaned after use ^{chicken} stored
			4501.11	deli case - handle broken (door tape not applied)
			4501.11	bunker for antipasti - empty today - temp seemed on bottom of unit 45-63

3-TEMP THERMOLABEL®

Square turns black as temperature is reached

- 150°F / 65.6°C
- 160°F / 71°C
- 170°F / 77°C

TL3-150

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Delicase	34	Pickled case	25-29	Open prep area	28-32	deli case	36
Specialty cheese	31-32	Sanitary	200-300	front walkin	36	pastry prep	36
dishwasher	160	deli walkin	41	front walkin	34	raw chicken cools	38
Soups - 161		chicken - 135		produce		chicken hot bar	162.5
hot bar - 199, 171		177 seen		deli case	29, 23, 30		