

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Weis Market-Deli	Facility Type Food Service Establishment	
Licensee Name Weis Markets Inc.	Facility Telephone # 304 263-1515	
Facility Address 1102 N Queen Square Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 06/19/2017	Total Time Spent 0.87

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Meat display case	38
Cheese display	36
Deli Salad display	40
Rotisserie Hot box	140
Walk-in cooler	34
Deli reach	40
Grab and go meal unit	41
Grab and go bunker	41
Cheese Bunker	41
Deli cheese/meet	38
Deli Wall	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Broccoli and Cheese Soup	140
Chicken noodle	142

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ThreebaysinkSink	Chemical				

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b>  <b>Repeated # 0</b>  <b>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> Raw meat stored above ready to eat food or above food with a lower final cooking temperature and ready-to-food protect sitting on container of raw product.</p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> Can opener blade needs cleaned</p>

**Observed Non-Critical Violations**

**Total # 6**

**Repeated # 0**

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

*OBSERVATION: Water condensate dripping onto sealed product on cheese island*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Fan covers in deli reach in need cleaned*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Shelving tracks under slicers need cleaned*

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

*OBSERVATION: Cold water at front hand sink in deli not working properly and hot water reaches 186 degrees F.*

**6-501.111(B) - INSPECTING THE PREMISES**

*OBSERVATION: Mouse droppings found under three bay sink in back of deli*

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

*OBSERVATION: Floor in deli walk-in needs cleaned.*

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



Cory Faulder

Sanitarian



Jennifer Beamer