WEST VIRGINIA DEPARTMENT OF HEALTH AND HUMAN RESOURCES

Berkeley 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 10 calendar days for critical items (§ 8-405.11) or 90 days for noncritical items (§ 8-406.11).

**NUMBER OF VIOLATIONS: CRITICAL** 2 **NONCRITICAL** 3 **TOTAL** 5

| | | | |
|---|---|---|---|
| **ESTABLISHMENT:** Food Lion Meat | **PERMIT NO.:** | | **DATE:** 12/8/2009 |
| **ADDRESS:** 50 Coastward Dr. | **CITY:** Kearnysville | **STATE:** WV | **ZIP:** 25430 |
| **PERSON IN CHARGE / TITLE:** Doug Whiteman | | **TELEPHONE:** (304) 267-3827 | |
| **RECEIVED BY (SIGNATURE):** | **SANITARIAN (SIGNATURE):** Jennifer Beamer | | |
| **INSPECTION TYPE:** (ROUTINE) FOLLOW-UP COMPLAINT OTHER: | | | **TIME:** 12:5[illegible] PM |

| Critical | Repeat | Corrected | Code Reference | Violation Description / Remarks / Corrections | Comment |
|---|---|---|---|---|---|
| X | | | 5-205.15 | System Maintained/Repair* - Water not hot enough | |
| X | | | 4-501.114 | Chem.San., Temp./pH/Concentr./Hard.* - Sanitizer concentration too strong 300 ppm+Quat | |
| | | | 4-502.11 | Good Repair and Calibration - Thermometer in pizza unit not working | |
| | | | 6-501.11 | Repairing - Drain under hand sink by cooler leaking | |
| | | | | Re-caulk hands sink as well | |
| | | | 4-602.13 | Nonfood-Contact Surfaces - Ready-to-cook display unit pans under bottom shelf need cleared | |
| | | | | | |
| | | | | Notes: | |
| | | | | Watch load lines | |
| | | | | Suggest cleaning poultry pans twice a weak | |

| Unit / Location / Item | Temp / PPM | Unit / Location / Item | Temp / PPM | Unit / Location / Item | Temp / PPM | Unit / Location / Item | Temp / PPM |
|---|---|---|---|---|---|---|---|
| Walk-in | 38°F | Seafood | 41°F | Pizzas | 41°F | Fresh Pork | 37°F |
| Ready-to-cook | 28°F | lunch Meat | 38°F | | | | |

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**NUMBER OF VIOLATIONS: CRITICAL** 1 **NONCRITICAL** 3 **TOTAL** 4

| | | | |
|---|---|---|---|
| **ESTABLISHMENT:** Food Lion Deli | **PERMIT NO.:** | | **DATE:** 12/8/2009 |
| **ADDRESS:** 50 Coast Guard Dr. | **CITY:** Keanysville | **STATE:** WV | **ZIP:** 25430 |
| **PERSON IN CHARGE / TITLE:** Doug Whiteman | | **TELEPHONE:** (304) 267-0827 | |
| **RECEIVED BY (SIGNATURE):** Doug Whiteman | **SANITARIAN (SIGNATURE):** Jennifer Beamer | | |
| **INSPECTION TYPE:** (ROUTINE) FOLLOW-UP COMPLAINT OTHER: | | **TIME:** 12:20 PM | |

| Critical | Repeat | Corrected | Code Reference | Violation Description / Remarks / Corrections | Comment |
|---|---|---|---|---|---|
| | | | 4-602.13 | Nonfood-Contact Surfaces - Drawer holding pens needs cleaned | |
| | | | 6-501.12 | Cleaning, Frequency/Restrictions - Drain under prep sink needs cleaned | |
| | | | 6-501.12 | Cleaning, Frequency/Restrictions - Floor in freezer needs cleaned | |
| X | | | 4-202.11 | Food-Contact Surfaces* - Do not line deli display with paper | |
| | | | | | |
| | | | | Notes: | |
| | | | | Keep log of cooling time for chicken not to exceed 4 hrs and must reach 41° F | |
| | | | | American Cheese must be date marked to be used within 7 days once open. | |

| Unit / Location / Item | Temp / PPM | Unit / Location / Item | Temp / PPM | Unit / Location / Item | Temp / PPM | Unit / Location / Item | Temp / PPM |
|---|---|---|---|---|---|---|---|
| 3 door unit | 41°F | Deli Case | 39°F | Open display | 41° F | Deli Bistro | 38°F |
| Cheese Island | 33° F | | | | | | |
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**NUMBER OF VIOLATIONS: CRITICAL** 0 **NONCRITICAL** 4 **TOTAL** 4

| | | |
|---|---|---|
| **ESTABLISHMENT:** Food Lion Retail | **PERMIT NO.:** | **DATE:** 12/8/2009 |
| **ADDRESS:** 50 Coast Guard Dr. | **CITY:** Kearnysville **STATE:** WV | **ZIP:** WV |
| **PERSON IN CHARGE / TITLE:** Doug Whiteman | | **TELEPHONE:** (304) 267-5827 |
| **RECEIVED BY (SIGNATURE):** Doug W | **SANITARIAN (SIGNATURE):** Jennifer Beamer | |
| **INSPECTION TYPE:** (ROUTINE) FOLLOW-UP COMPLAINT OTHER: | | **TIME:** 01:34 PM |

| Critical | Repeat | Corrected | Code Reference | Violation Description / Remarks / Corrections | Comment |
|---|---|---|---|---|---|
| | | | 4-501.11 | Good Repair and Proper Adjustment - Ice display needs defrosted | |
| | | | 4-602.13 | Nonfood-Contact Surfaces - Clean Dairy pans and doors more often | |
| | | | 4-501.11 | Good Repair and Proper Adjustment - Fan under sour cream unit making noise | |
| | | | 4-602.13 | Nonfood-Contact Surfaces - Clean under egg racks | |
| | | | | | |
| | | | | | |
| | | | | Notes: Store very clean. | |

| Unit / Location / Item | Temp / PPM | Unit / Location / Item | Temp / PPM | Unit / Location / Item | Temp / PPM | Unit / Location / Item | Temp / PPM |
|---|---|---|---|---|---|---|---|
| Produce Walk-in | 38°F | Peppers | 42°F | Dairy Cooler | 34° F | Dairy Cases | 38°F - 40° F |
| | | | | | | | |
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