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 (Deli/Bakery)	**PERMIT NO.:**		**DATE:** 1/7/2010
ADDRESS: 1150 Winchester Ave	**CITY:** Martinsburg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: Steve Farone		**TELEPHONE:** (304) 264-8781	
RECEIVED BY (SIGNATURE):	**SANITARIAN (SIGNATURE):** Jennifer Beamer		
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:			**TIME:** 02:22 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
	X		4-501.11	Good Repair and Proper Adjustment - Ice build-up on walk-in freezer condenser.	
	X		4-602.11	Food-Contact Surfaces and Utensils* - Fan covers on walk-ins need cleaned.	
			4-602.13	Nonfood-Contact Surfaces - Clean tracks on deli case.	
X			4-602.11	Food-Contact Surfaces and Utensils* - Frozen cake display case needs cleaned in bottom.	
X			4-602.11	Food-Contact Surfaces and Utensils* - Pre-packaged deli meat and cheese case needs cleaned.	
				Suggest a log for cooling time on chicken	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
Cold Case	37°F	Meat case	37° F	Cheese	37° F		

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NUMBER OF VIOLATIONS: CRITICAL 0 **NONCRITICAL** 3 **TOTAL** 3

ESTABLISHMENT: Food Lion (Meat)	**PERMIT NO.:**		**DATE:** 1/7/2010
ADDRESS: 1150 Winchester Ave	**CITY:** Martinsburg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: Steve Farone		**TELEPHONE:** (304) 264-8781	
RECEIVED BY (SIGNATURE):		**SANITARIAN (SIGNATURE):** Jennifer Beamer	
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:			**TIME:** 02:20 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			4-603.13	Loading of Soiled Items, Warewasher - Fan covers need cleaned in walk-in.	
			4-501.11	Good Repair and Proper Adjustment - Ice build up on condenser in freezer walk-in.	
			4-602.13	Nonfood-Contact Surfaces - Bottom of Heat & Eat case needs cleaned under the racks..	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
Walk-in	39°F	Pork Case	39° F	Fresh meat Case	40° F	Poultry	36° F
Bulk Meats	33° F	Seafood	40° F	Ham	40° F	Lunch Meat	37°F- 41° F

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NUMBER OF VIOLATIONS: CRITICAL 0 **NONCRITICAL** 9 **TOTAL** 9

ESTABLISHMENT: Food Lion (Retail)	**PERMIT NO.:**	**DATE:** 1/7/2010
ADDRESS: 1150 Winchester Ave	**CITY:** Martinsburg **STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: STEVE FARONE	**TELEPHONE:** (304) 264-8781	
RECEIVED BY (SIGNATURE):	**SANITARIAN (SIGNATURE):** Jennifer Beamer	
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:	**TIME:** 02:19 PM	

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
	X		6-501.11	Repairing - Floor in freezer walk-in in poor repair	
	X		4-602.13	Nonfood-Contact Surfaces - Fan covers in freezer walk-in in poor repair.	
	X		6-501.11	Repairing - Trim in dairy walk-in in poor repair.	
			3-305.11	Food Storage - Product must be stored off the floor in backroom.	
			6-501.16	Drying Mops - Mops must be stored inverted to air dry.	
			6-501.12	Cleaning, Frequency/Restrictions - Hand sink in produce needs cleaned	
			6-501.11	Repairing - Air gap under hand sink in produce cause water on the floor.	
			6-501.11	Repairing - Shelving needs replaced under oil.	
	X		4-602.13	Nonfood-Contact Surfaces - Shelving needs cleaned. (Pancake mix, Freezer display).	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
Dairy Walk-in	40° F	Produce Walk-in	37°F	Salad	37° F	Wet Wall	38°F
Carrots	40° F	Berry Case	40°F	Cheese	40°F	Yogurt/ Butter	40° F
Eggs	40° F	Juice	39° F	Milk	38° F		