



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Mother Shuckers Crab Shack	Facility Type Food Service Establishment
Licensee Name Mother Shuckers Jacqueline Hart	Facility Telephone # (304) 262-0077
Facility Address 1014 Winchester Ave Martinsburg, WV 25401	Licensee Address 1014 Winchester Ave Martinsburg, WV 25401

Inspection Type	Inspection Date	Total Time Spent
Routine	07/17/2024	60 Minutes

Violation Counts			
#Priority Items	# Core Items	# Priority Foundation Items	#Total Violations
4	13	1	19

Equipment Temperatures			
Description	Temperature (F)	Description	Temperature (F)
Prep Cooler	38		
Reach-In Cooler true	39		
Reach-In Cooler bar	33		
Walk-In Cooler	41		
Chest Freezer	23		

Food Temperatures			
Description	Temperature(F)	Description	Temperature (F)
Cole slaw	38		
Soup	164		

Warewashing Info					
Machine Name	Sanitization Method	Temperature	PPM	Sanitizer Name	Sanitizer Type

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

Observations

Observed Priority Violations Total #: 4 Repeated #: 0

4-602.11 This is a Priority item. EQUIPMENT FOOD-CONTACT SURFACE

Observation: Dishes stored on unclean shelf.

4-602.11 This is a Priority item. EQUIPMENT FOOD-CONTACT SURFACE

Observation: Shelf storing dishes near 3-bay sink needs cleaned

7-201.11(A) This is a Priority item. SEPARATION OF TOXIC MATERIALS BY SPACING

Observation: Chemicals stored with food service equipment and liquor bottles. (Corrected on Site)

7-201.11(A) This is a Priority item. SEPARATION OF TOXIC MATERIALS BY SPACING

Observation: Dishes stored on rack where chemicals are hanging

Observed Priority Foundation Violations Total #: 1 Repeated #: 0

5-205.11. This is a Priority Foundation item. USING A HANDWASHING SINK

Observation: Handsink being used for thawing fish during inspection and is unavailable for proper handwashing.

Corrective Action(s): Train food employees that handwashing sinks shall not be used for any other purpose than handwashing. (Corrected on Site)

Observed Core Violations Total #: 13 Repeated #: 0

4-202.16. This is a Core item. NONFOOD CONTACT SURFACES

Observation: Cardboard used as shelf liner throughout - not easily cleanable.

Corrective Action(s): Provide equipment that is designed and constructed to be easily cleanable.

4-202.15. This is a Core item. CAN OPENERS

Observation: Rusted can opener on shelf.

4-501.11. This is a Core item. GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

Observation: Torn gasket on 2-door cooler in service area needs replaced.

4-501.11. This is a Core item. GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

Observation: Gasket on walk-in cooler needs replaced.

4-501.11. This is a Core item. GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

Observation: Deep freezer needs defrosted.

4-602.13. This is a Core item. NONFOOD CONTACT SURFACES

Observation: Fans need cleaned.

4-602.13. This is a Core item. NONFOOD CONTACT SURFACES

Observation: Bar cooler needs cleaned - water in bottom.

4-602.13. This is a Core item. NONFOOD CONTACT SURFACES

Observation: Shelves in a refrigerator need cleaned in kitchen

4-602.13. This is a Core item. NONFOOD CONTACT SURFACES

Observation: Warming lamp needs cleaned.

6-501.12. This is a Core item. CLEANING, FREQUENCY AND RESTRICTIONS

Observation: Hood vents need cleaned.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

6-501.12. This is a Core item. CLEANING, FREQUENCY AND RESTRICTIONS

Observation: HVAC vent in kitchen needs cleaned.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

6-501.11. This is a Core item. PHYSICAL FACILITIES - GOOD REPAIR

Observation: Ceiling tile missing in kitchen.

Corrective Action(s): Maintain the physical facilities so they are in good repair at all times.

6-501.11. This is a Core item. PHYSICAL FACILITIES - GOOD REPAIR

Observation: Cracked light covering in back kitchen needs replaced.

Corrective Action(s): Maintain the physical facilities so they are in good repair at all times.

In Compliance

Not Observed

Observations

Corrected

Inspection Outcome

Comments

Disclaimer

on file

Person in Charge Jacqueline Hart

Kim Stake

Sanitarian Kim Stake

Follow Up Required? NO

Follow Up Date