

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name 7-11 VA/Kearneysville	Facility Type Food Service Establishment	
Licensee Name Southland Corporation	Facility Telephone # 304	
Facility Address 2943 Charlestown Rd Kearneysville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/15/2018	Total Time Spent 1.52

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Half and half machine	
M3 cooler	41
Hot dog roller	151
Beverage air cooler	
Pizza warmer	153
Coffee half and half	41
Walk in cooler	39
Hot cheese machine	137
Flavored ice coffee	48
Sandwich holder	
Iced coffee cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)
Rolled meat	139
Chicken	138
Pizza	146

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SpraybottlefrontS anitizerspray3bay sink	Chemquat				

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).

Observed Critical Violations

Total # 2

Repeated # 1

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Iced coffee 48f

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Clear plastic container and the utensils stored in it, need cleaned, old crumbs and dried food stuffs

Observed Non-Critical Violations

Total # 7

Repeated # 1

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Plastic roller meat curtain needs repaired or replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Cooler gaskets need cleaned in the coolers and freezers

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of the self serve drink machines need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Pull out shelves below the oven need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the carry out condiment holders need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment in the unit.

6-501.16 - DRYING MOPS

OBSERVATION: Old mop wet, sitting in mop sink and on the faucet, need hung to dry

Inspection Outcome

Comments

Disclaimer

Person in Charge



bryan howell

Sanitarian



Glenn GCO Ondick