

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Wendy's Foxcroft	Facility Type Food Service Establishment	
Licensee Name G.K.Foods Corp	Facility Telephone # 304 264-1441	
Facility Address 765 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/05/2018	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk In Cooler	36
Frosty 1	40
Under Counter Line 1	39
Burger Cooler	38
Burger Hot Holds Line	154
Upper Hot Holds Line	157
Under Counter Line 2	39
Upper Prep Unit	36
Fry Hot Hold	175
Server Cooler	39
Front Hot Holds	176
Cooler Under Microwave	39
Frosty 2	40
Drive Thru Cooler	40
Drive Thru Hot Holds	158
Bacon/Cheese Sauce Hot Holds	159
Chili hot hold above burger cooler	167
M3 Turbo Air	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3bayBuckets	ChemicalChemical		300+300+	QuatQuat	

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 # 3

Repeated # 2

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Soda nozzles at Drive Thru drink station need cleaned (mold)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Tomato/Onion slicer needs cleaned

5-103.11 - CAPACITY

This is a critical violation

OBSERVATION: Hand sink beside 3-Bay sink doesn't have hot water at peak times. (Just filled wash sink in 3-Bay) Didn't have 100 degree water until 15 minutes after filling Bay. Needs to maintain at least 100 degrees at all times (temperature was 85)

ObservedNon-CriticalViolations

Total # 11

Repeated # 2

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employees noted working in food preparation/cooking area without a hair restraints.

4-302.12 - TEMPERATURE MEASURING DEVICES

OBSERVATION: Thermometers on Henny Penny Hot Holds need repaired/replaced

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

OBSERVATION: Ice on floor on walk-in freezer (needs defrosted)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Microwave in drive thru area (cash window) needs cleaned.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Fence around dumpster area needs repaired/replaced. In poor repair.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Numerous cracked floor tiles/loose (especially around drains/holding water in areas)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Back cabinets in drive thru area need repaired/replaced (missing doors/chipped)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Faucet in Men's bathroom needs repaired (leaking)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Faucet at drive thru sink needs repaired/replaced (rusted through and part of it is missing)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents in bathrooms need cleaned

6-501.16 - DRYING MOPS

OBSERVATION: Mop needs to air dry

Inspection Outcome

Comments

Disclaimer

Person in Charge



Marissa Reed

Sanitarian



Keith Allison