

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name 7-11 #10670	Facility Type Food Service Establishment	
Licensee Name 7-11 #10670	Facility Telephone # 304 263-3111	
Facility Address 1015 N Queen St Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 12/14/2018	Total Time Spent 2.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
hot hold	139
hotdog unit	35
cheese machine	149
walkin	34

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
grill items	155+
relish	41
sauce-hotdog unit	38
chicken	128-134/244-156

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkspraybottle	chemicalchemical		200	quat	

**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**

**2-301.14 - WHEN TO WASH**

**This is a critical violation**

**OBSERVATION:** hands need washed and gloves changed between handling money and food

**3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** chicken wings just cooked-not holding 135 or higher-chicken should be cooked to 165-Being held for 2 hrs-Start at correct temperature-Reheated 224D

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** inside cheese machine needs detailed cleaning

**Observed Non-Critical Violations**

**Total # 6**

**Repeated # 2**

**4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY**

**OBSERVATION:** probe thermometer not accurate-replace with new-difficult to calibrate

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

**OBSERVATION:** gasket on undercounter freezer torn and on hotdog unit torn

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION shelving needs cleaned beneath oven

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

**OBSERVATION:** unused items should be discarded or removed(back room)

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION cabinet beneath handsink needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** wall needs cleaned beneath sanitizer container-3 bay sink

**Inspection Outcome**

**Comments**

\*Maintenance ticket submitted for oven to be calibrated

Person in Charge



Sanitarian



**Amy ARE Edwards**