

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



**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 08/25/2017	Total Time Spent 2.27

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
hot hold	144
hotdog unit	35
cheese machine	147
walkin	37

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
grill items	141+

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical		300	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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b>  <b>Repeated # 1</b>  <b>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER</b>  <b>This is a critical violation</b>  <b>OBSERVATION: 3 bay sink sanitizer strong-300ppm(150-200)</b></p> <p><b>7-201.11 - SEPARATION</b>  <b>This is a critical violation</b>  <b>OBSERVATION: (CORRECTED DURING INSPECTION): spray sanitizer should not be stored on coffee counter area</b></p>

**Observed Non-Critical Violations**

**Total # 2**

**Repeated # 1**

**4-602.13 - NONFOOD CONTACT SURFACES**

*REPEAT OBSERVATION shelving beneath pizza oven needs cleaned*

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

*OBSERVATION: area beneath handsink needs cleaned*

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian

**Amy ARE Edwards**