

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Wingstop	Facility Type Food Service Establishment	
Licensee Name Quality Wings LLC	Facility Telephone # 304	
Facility Address 880 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 07/11/2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Chicken cooler	54
Hot cheese machine	135
Sandwich cooler	40
Reach in	412

Food Temperatures	
Description	Temperature (Fahrenheit)
Chicken	43.5
Dressing	53
Cheese	51

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
BleachbottlePrep ucket3baysink	chemicalchemical chem		300-400		

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 # 5

Repeated # 3

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Chicken/dressing cooler 43.5-53F

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): French fry cutter needs cleaned

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

This is a critical violation

OBSERVATION: Utencil storage shelf needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Spatulas need re-cleaned, stored with old food stuffs

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Utencil drawer, hand can opener , scoops, lids need re-cleaned, grease

Observed Non-Critical Violations

Total # 8

Repeated # 3

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Inside and out of the hot cheese machine needs cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Clean metal bowls are being stored or stacked without being air-dried first..

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Freezer walk in door needs repaired, ice and frost build up around the door frame keeping it from closing completely.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: One of the two hot water tanks needs repaired, not getting hot water to all the faucets].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor behind the soda machine needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hood filters need cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Stainless steel wall on dressing side needs cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



shirley weaver



Glenn GCO Ondick