

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Sheetz-Edwin Miller	Facility Type Food Service Establishment	
Licensee Name Sheetz Inc.	Facility Telephone # 304	
Facility Address 1465 Edwin Miller Blvd Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/31/2017	Total Time Spent 1.43

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	36
MTO cooler-starter	39
Magicow-drive thru	38
Bev Air freezer	39
MTO-finishing	136
cheese machine	38
Duke	242
SBC(coffee)	40
fryer cooler	39
fryer freezer	39
freezer	40
Fry warmer	
Drink cooler	
True cooler carry out	
Creamer left	
Creamer right	

Food Temperatures	
Description	Temperature (Fahrenheit)
hot dogs	42
Beef chip	148
Onions	167
Milk shake sluree	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishmachine3baysink	chemicalSani-T-10Plus		100	bleach	

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 # 0
Repeated # 2

Observed Non-Critical Violations

Total # 3

Repeated # 2

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Black bus tubs for thawing product needs changed when they start to fill with water

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside the fryer freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Tops of equipment needs dusted in several areas

Inspection Outcome

Comments

Disclaimer

Person in Charge



Crystal Lewis

Sanitarian



Glenn GCO Ondick