

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name 7-11 #22086A Berkeley Station Road	Facility Type Food Service Establishment	
Licensee Name Indernoor Inc.	Facility Telephone # 304 263-2975	
Facility Address 1754 Williamsport Pike Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/10/2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Under counter refrig	41.5*
Condiment cooler-top Vault	38-40
Roller grills	128-148
Hot display	140
Deli case	
Chili/Cheese Hot Hold	151
stuffed waffle unit	143 scan
condiment cooler-bottom	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Grill items-taquitos	128/142
Grill items-hotdog/sausage	146-148
pizza/wings	143-148

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3BaySink	Chemical		400	SuperSan	

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 # 0

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

This is a critical violation

OBSERVATION: pizza prep temping 45 -checked numerous times throughout inspection

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): grill-taquitos not ready and in front of sign holding 135 or higher-temped at 128-moved to back of grill and heated to 142

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: mouse droppings observed around water softener and on top of hot water heater

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 3 bay sink-comet cleaner stored above coffee pots

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): spray chemical bottles need to be stored away from food

Observed Non-Critical Violations

Total # 14

Repeated # 0

2-402.11 - HAIR RESTRAINTS

OBSERVATION: employees need to have long hair restrained when working with food

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: (CORRECTED DURING INSPECTION): utensils should not be stored in sanitizer water-dry container and wash every 4 hrs

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: (CORRECTED DURING INSPECTION): food should be stored 6" off floor

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: thermometer needed in undercounter refrigerator (food temp of 41.5*) and also in hot hold sandwich unit (143d)

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

OBSERVATION: grill area-torn sneeze guard needs replaced

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

OBSERVATION: door gasket on undercounter refrigerator needs replaced

6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING

OBSERVATION: ceiling light bulbs need to have shielding(back area with 3 bay sink)

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No toweling available at back handsink.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: soap dispenser needs to be attached to wall at handsink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall at mop sink needs to be repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor drain and area beneath 3 bay sink needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: back handsink needs to be cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned beneath grill area and beneath corner slurpee bag-n-box

6-501.18 - CLEANING OF PLUMBING FIXTURES

OBSERVATION: mop sink needs cleaned.

Inspection Outcome

Comments

Work order put in for pizza prep unit-All food moved to other refrigeration
*Pest Control treatment monthly

Disclaimer

Person in Charge

Sanitarian



Joshua JRK Kelley