

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Sheetz #137	Facility Type Food Service Establishment	
Licensee Name Sheetz Inc.	Facility Telephone # 304 267-4161	
Facility Address 3728 Charlestown Rd Kearneysville, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/01/2017	Total Time Spent 1.87

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Hot dog cooler	38
Hot dog roller	158
Espresso cooler	39
Breakfast prep	41
Hot cheese machine	136
Sandwich prep	40
Walk in cooler	37
Topping hot hold unit	139
Little topping cold unit	165
Fry Warmer	

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot dogs	158
Food in timer drawers	135

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishMachine	Chemical		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
<p>Total # 2 Repeated # 0 4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Inside the utencil holders need cleaned</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS <i>This is a critical violation</i> OBSERVATION: Inside of the soda ice chutes need cleaned, mold</p>

ObservedNon-CriticalViolations

Total # 13

Repeated # 0

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Soda carbonator motors need to be off the floor back on the stand

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Gasket on the coffee drink cooler needs replaced, torn.

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Sides of the fryer needs cleaned, grease

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Breakfast grab and go needs cleaned when not in use

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of the soda equipment needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Rack over the dirty side of the tank needs cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the fryer freezer needs cleaned including the runners

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the carryout condiment areas(black plastic containers) needs cleaned inside, crumbs

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of the equipment in the front line needs dusted

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean plastic pans are being stored or stacked without being air-dried first..

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Small holes in the walls need repaired, entry point for insects.

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: Christmas tree, extra chemicals need to be stored off the floor 6 inches or thrown out if not used

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors under some of the racks in the back and along walls need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Amanda Lake

Sanitarian



Glenn GCO Ondick