

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
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 ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/25/2019	Total Time Spent 2.08

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot dog cooler	39
Hot dog roller	139
Espresso cooler	37
Breakfast prep	41
Hot cheese machine	137
Sandwich prep	39
Walk in cooler	39
Topping hot hold unit	
Little topping cold unit	
Fry Warmer	157
Half and half a	45
Half and half b	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot dogs	106
whole milk	45
Half and half	43.4

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishMachineServ erbucket3baysink	Chemical300chem		50-100-50	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).

**Observed Critical Violations**

**Total # 5**

**Repeated # 1**

**2-301.14 - WHEN TO WASH**

**This is a critical violation**

**OBSERVATION:** Employee observed not washing hands before putting on new gloves

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** WHole milk 45f, half and half 43.4

**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** 3 bay sink -50ppm quat

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

**This is a critical violation**

**OBSERVATION:** Walk in cooler shelves needs bottom of several shelves cleaned

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Customer soda ice chutes need cleaned, mold

**Observed Non-Critical Violations**

**Total # 7**

**Repeated # 1**

**3-304.15 - GLOVES, USE LIMITATION**

**OBSERVATION:** Employees observed using the same gloves touching hot food then touching paper or touching the computer equipment then touching multiple foods again. Will need to look at food handling procedures, use of utensils, when touching foods.

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Top of the fry warmer needs cleaned, grease

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tops of drink equipment needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tops of cooking equipment need dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Inside the condiment/ lid black condiment holders need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Wire shelf above dry drink mixes needs cleaned

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

**OBSERVATION:** Computer equipment needs cleaned, dust

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**Heather Irvin**

Sanitarian



**Glenn GCO Ondick**