

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Wendy's N. Queen	Facility Type Food Service Establishment	
Licensee Name G.K.Foods Corp	Facility Telephone # 304 263-2142	
Facility Address 1101 N Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/15/2017	Total Time Spent 1.42

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Chocolate frosty sluree	40
Walk in cooler	37
Sandwich case carry out	40
Main sandwich case	39
Fresh meat cooler	38
Fry hot holding	169
Front cashier cooler	37
Van. frosty machine	40
Bread cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)
Bacon	156
chili	139
Cheese sauce	138
Carryout chili	142
Burgers	167

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkGrillbucket	chemchem		+400ppm	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 # 6

Repeated # 4

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Tomatoe slices and diced, out of date 2-14-17*

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

This is a critical violation

OBSERVATION: *Quat in the 3 bay sink at +400 ppm*

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

This is a critical violation

REPEAT OBSERVATION *Walk in cooler racks need cleaned, dried food hanging from racks and areas of molds*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Lettuce chopper needs cleaned*

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): *Ice machine needs cleaned inside, mold*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Lemonaide machine nozzles and surrounding area needs cleaned*

Observed Non-Critical Violations

Total # 9

Repeated # 4

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Bread freezer condenser leaking water turning into ice on the walls, ceiling equipment and on product.

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Broken and cracked pans need replaced.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the front salt cabinet needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Coving needs repaired by the fryer in the back kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Lights need replaced in the kitchen, not working at time of inspection

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Front hand sink needs repaired, leaking water

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Stained ceiling tiles need replaced

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Outside freezer and dry stock floors need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drains in the unit need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



claudia rodriguez

Sanitarian



Glenn GCO Ondick