

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name 7-11 Hedgesville	Facility Type Food Service Establishment	
Licensee Name 7-11 Inc.	Facility Telephone # 304	
Facility Address 4716 Hedgesville Rd Hedgesville, WV	Licensee Address 8949 Williamsport Pike 28320 Falling Waters, WV 25419	
Inspection Information		
Inspection Type Routine	Inspection Date 01/24/2017	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	34-41
Chili and cheese machine	135
Upper condiment	32-37
Hot dog roller	135-145
Chilled half and half	39
Pizza hot hold	140-152
Under counter condiment cooler	34

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

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 # 7

Repeated # 2

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

OBSERVATION: Back 3 bay sink has leak at faucet.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Chili/cheese machine observed not clean.

6-301.11 - HANDWASHING CLEANSER, AVAILABILITY

OBSERVATION: Soap not available at back hand wash sink.

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No hand drying provision at back hand sink.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Back restroom observed not clean, dust on multiple areas fan and pipes.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Wall behind soda/syrup dispenser observed not clean.

6-501.16 - DRYING MOPS

REPEAT OBSERVATION Mops shall be stored inverted or hung to dry when not in continuous use.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

Have sanitizer and test strips (Quaternary). In use utensils cleaned and sanitized every 2 hours.

Disclaimer

Person in Charge



Jeff Cook

Sanitarian



Robert RAD Deener