

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Sheetz #546 Tabler Station	Facility Type Food Service Establishment	
Licensee Name Sheetz Inc.	Facility Telephone # 304 264-1556	
Facility Address 4430 Winchester Ave Martinsburg, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/20/2017	Total Time Spent 1.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Fryer cooler	41
Milk cooler	40
Sandwich prep 1	38-41
Cheese Dispenser	135-143
hot holds	149-155
Sandwich prep 2	37-41
Walkin	38
Hot Hold Cooler	39
Creamer 1	41
Creamer 2	41
Creamer 3	36
Hot dog warmer	146
Fry holder	146

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine3bay	Chemical		50-100		Chlorine

**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).

<b>Observed Critical Violations</b>
<b>Total # 0</b>
<b>Repeated # 0</b>

<b>Observed Non-Critical Violations</b>
<b>Total # 2</b>
<b>Repeated # 0</b>
<b>4-202.16 - NONFOOD CONTACT SURFACES</b>
<i><b>OBSERVATION:</b> Food stored on crates in freezer should be stored on racks 6 inches above the floor. Not easily cleanable under crates.</i>
<b>5-501.113 - COVERING RECEPTACLES</b>
<i><b>OBSERVATION:</b> Ensure outside trash receptacles are kept closed when not in continuous use.</i>

**Inspection Outcome**

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

**Comments**

In use utensils cleaned and sanitized every 4 hours.

Disclaimer

Person in Charge



**Ashley Taylor**

Sanitarian



**Robert RAD Deener**