

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

Food

PRIORITY: 1
CORE: 1

PRIORITY FOUNDATION: 0
TOTAL: 2

ESTABLISHMENT: <u>Sheetz #241</u>		PERMIT NO.:		DATE: <u>1/27/2020</u>	
ADDRESS: <u>14686 AppleHawk Dr.</u>		CITY: <u>Martinsburg</u>		STATE: <u>WV</u> ZIP: <u>25401</u>	
PERSON IN CHARGE/TITLE: <u>Alessandra Steinhilber</u>		TELEPHONE:			
RECEIVED BY (SIGNATURE): <u>Alessandra Steinhilber</u>		SANITARIAN (SIGNATURE): <u>J Skipby</u>			
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: <input type="checkbox"/>					TIME: <u>1:30</u>

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		4-602.11	Clean cups above sink need cleaned (food residue)
			6-506.12	Floor outside of walk-in freezer need cleaned Creamery (Behind machines)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Rep#1	40°	Chili	162°	Nacho	150°	Walk-in	33.5
Rep#2	41°	Sour Cream	160.5	Quat	200ppm	RT Food	36.5
Rep#3	41°	Hot Dogs	159°				
Rep#4	41°						