

Berkeley

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: _____ PRIORITY: 7 PRIORITY FOUNDATION: 0
CORE: 11 TOTAL: 13

ESTABLISHMENT: Sheetz Inwood PERMIT NO.: _____ DATE: 9-9-14
ADDRESS: 7899 Winchester Ave CITY: Inwood STATE: WV ZIP: _____
PERSON IN CHARGE/TITLE: X Crystal Lemen - Store manager TELEPHONE: _____
RECEIVED BY (SIGNATURE): Crystal Lemen SANITARIAN (SIGNATURE): [Signature]
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:47

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.11	Walk in cooler shelves need cleaned
			4-501.11	Dishwasher needs repaired - leak
			6-501.11	Small Holes in walls need repaired in Back of Unit
			4-602.13	Front Dry Stock shelf needs cleaned
			6-501.12	Walk in Freezer Floor needs cleaned
			3-304.12	Need to keep working scoops in product or use new ones each time (Peanut Butter)
			4-602.13	Inside Fry Freezer needs cleaned
			6-501.12	Tops of High equipment needs dusted - ex High microwave - monitors cashes etc...
			4-602.13	Inside Black condiment containers need cleaned
			6-501.12	Area behind slicer machines needs cleaned
	✓		4-602.11	Fresh machine needs cleaned
			6-501.12	Tops of Equipment - needs dusted
			6-501.14	Mop sitting on or in Mop sink wet, need hung to dry.

Food

Retail

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in	35F	Back	35F	Hot Hold	142	Creamer RT	40
Dishwash	50-100°F	Hot Dog Cook	37	Cheese maker	137	MTO - RT	41
Shake Slicer	40F	Hot Dog Buns	152	Drink Cooler	40	MTO - W	39
Mix Cook	40	Fry Warmer	159	Creamer L	41	Retail Cooler	40
Beer Cave	39F						

- WITH new Food Code must post inspection or use Sheetz Sign or sign provided today so customers can review inspection.
- WITH June 2020 permit renewal - must turn in yearly cert. for food mgr training