

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name 7-11- Nadenbousch Lane	Facility Type Food Service Establishment	
Licensee Name 7-11 Crystal Engle	Facility Telephone # 304 229-2700	
Facility Address 5677 Winchester Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 10/18/2018	Total Time Spent 1.82

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Half and half machine	41
Hot cheese machine	139
Hot dog cooler	40
Hot hot dogs	
Beverage Air cooler	41
Hot food holder	141
Walk in cooler	38
Grab-N-Go	138
Pizza Cold Hold	140

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Roller meat	139

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BaySink	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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b> <b>Repeated # 1</b></p> <p><b>6-501.111 - CONTROLLING PESTS</b> <b>This is a critical violation</b> REPEAT OBSERVATION Mouse feces found behind equipment in the front storage room</p> <p><b>6-501.111 - CONTROLLING PESTS</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Flies observed in the food prep areas</p>

**ObservedNon-CriticalViolations**

**Total # 11**

**Repeated # 1**

**4-302.12 - TEMPERATURE MEASURING DEVICES**

**OBSERVATION:** No thermometer in the hotdog condiment cooler at time of inspection

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Roller meat plastic curtains need replaced or repaired, torn

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Beverage area needs cleaned in the cabinets

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Stainless steel shelves under roller meat area needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Hot dog condiment cooler needs inside cleaned and gaskets

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Small freezer needs gaskets cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Shelving under the pizza case need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tops of drink equipment needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Glass door freezer needs cleaned inside

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Walk in cooler ceiling electric outlet cover needs repaired, exposed wires

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floors need cleaned behind and under equipment and in back storage rooms

**Inspection Outcome**

**Comments**

Roller Meat cooked to intial temp of 145F

Person in Charge



crystal engle

Sanitarian



Glenn GCO Ondick