

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Wendy's N. Queen	Facility Type Food Service Establishment	
Licensee Name G.K.Foods Corp	Facility Telephone # 304 263-2142	
Facility Address 1101 N Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/26/2018	Total Time Spent 1.48

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Chocolate frosty sluree	33
Walk in cooler	39
Sandwich case carry out	38
Main sandwich case	41
Fresh meat cooler	41
Fry hot holding	164
Van. frosty machine	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Chili	99
Chicken patties	164
D/T Chili	138
Main line chili	137

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkGrillbuck et	chemchem		300-400	quat	

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 # 3

Repeated # 8

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: Open drink containers observed in the food prep/ drive thru area, must have a lid and straw

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Several sharp green handled kitchen knives were stored unclean

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION Walk in cooler racks need cleaned, food hanging between the metal slats on the shelves

ObservedNon-CriticalViolations

Total # 11

Repeated # 8

4-601.11(C) - NON-FOOD CONTACT SURFACES

REPEAT OBSERVATION Tops of both Henny Penny warming cases needs cleaned, grease

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Lower legs and rails need cleaned in the prep/3 bay area

4-601.11(C) - NON-FOOD CONTACT SURFACES

REPEAT OBSERVATION Red carryout condiment containers needs cleaned inside

6-302.11 - TOILET TISSUE, AVAILABILITY

OBSERVATION: (CORRECTED DURING INSPECTION): No toilet paper in the mens room

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Walls need repaired in the prep area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Stained ceiling tiles need replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Holes and cracks in walls, and stained ceiling tiles in the dining-room need repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Burnt light bulbs need replaced in the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walls need cleaned in several areas of the unit including the back storage area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Make up air vents need cleaned near the hoods.

Inspection Outcome

Comments

Disclaimer

Person in Charge



claudia rodriguez

Sanitarian



Glenn GCO Ondick