

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Wingstop	Facility Type Food Service Establishment	
Licensee Name Quality Wings LLC	Facility Telephone # 304	
Facility Address 880 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/06/2020	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	40
Chicken cooler	35
Hot cheese machine	136
Sandwich cooler	34
Reach in	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Fried chicken	176
Fries	167

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
BleachbottlePrep bucket3baysink	chemicalchemical chem		300	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 Priority Violations
<p>Total # 1 Repeated # 2</p> <p>3-301.11(B) - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT OBSERVATION: (CORRECTED DURING INSPECTION): Employee observed handling ready to eat celery with bare hands.</p>

Observed Priority Foundation Items

Total # 5

Repeated # 1

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

OBSERVATION: multiplescrappers and ladels need recleaned

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

OBSERVATION: Fry cutter needs cleaned, blades ok

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

REPEAT OBSERVATION Walk in cooler shelves need cleaned

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

OBSERVATION: Handwashing sink in kitchen is not convenientl beacuse container of sanitizer in one sink and bottle of soda and ice bucket in the other sink. Must be open to wash hands.

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No toweling available at handsink for hand drying.

Observed Core Violations

Total # 8

Repeated # 2

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: Walk in freezer needs door repaired, can not close due to all ice and frost build up.

4-501.12 - CUTTING SURFACES

OBSERVATION: Sandwich cuttingboard needs bleached.

4-601.11 - ACCUMULATION OF GREASE AND DEBRIS

OBSERVATION: Clean pan racks need cleaned.

4-601.11(B) - FOOD CONTACT SURFACES KEPT FREE OF ACCUMULATION

OBSERVATION: Dry storage shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION All stainless steel shelves and ice machine needs tops cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the customer condiment/drink area cabinets need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Small holes in the walls need repaired in the kitchen and back storage areas, possible entrance area for pests

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Soap dispenser needs repaired in the 3 bay area

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Glenn GCO Ondick

Austin M Burch