

**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 Sheetz #241 Apple Harvest	Facility Type Food Service Establishment	
Licensee Name Sheetz Inc.	Facility Telephone # 304 262-9100	
Facility Address 4000 Apple Harvest Drive Martinsburg, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 04/20/2018	Total Time Spent 2.22

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Ice cream/yogurt machines	37
Meat prep	39
Veggie Prep	40
Walkin	39
Fry side cooler	36
Relish Condiment Cooler	40
Milk Reach In	40
Hot Cheese Dispenser	136
Hot Dog Roller	147
Meat Reach In	
Fry Hot Hold	153
Self service milk	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot food holder	135
Whole milk	39

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine	Chemical		50-100	bleach	

**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 # 1</b> <b>Repeated # 4</b></p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Bottom two shelves in the racks in the walk in cooler needs cleaned, old food stuffs hanging from the racks</p>

**ObservedNon-CriticalViolations**

**Total # 11**

**Repeated # 4**

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

**OBSERVATION:** Drink area ice bin needs gasket repaired.

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Outside of the hot cheese machine needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Tops of drink equipment needs cleaned in the self service areas

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Oven stand needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Black bins that hold lids and bottles in the dish area, need cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Outside of the dishmachine top areas needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Several gaskets need cleaned in the reach in coolers

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside the black carryout condiment containers need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Inside the fry drawers need cleaned

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

REPEAT OBSERVATION Floors need cleaned in the walk in freezer

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

**OBSERVATION:** Under the coffee machine cabinets need cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**richard III**

Sanitarian



**Glenn GCO Ondick**