

**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 VA/Kearneysville	Facility Type Food Service Establishment	
Licensee Name Southland Corporation	Facility Telephone # 304	
Facility Address 2943 Charlestown Rd Kearneysville , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 02/11/2019	Total Time Spent 1.23

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Half and half machine	41
M3 cooler	39
Hot dog roller	171
Beverage air cooler	41
CHicken warmer	138
Coffee half and half	40
Walk in cooler	40
Hot cheese machine	99
Flavored ice coffee	37
Sandwich holder	142
Iced coffee cooler	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
chili	99
Cheese	99

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SpraybottlefrontSanitizerspray3bay sink	Chemquat		200-300		

**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 # 3**

**2-401.11 - EATING, DRINKING, OR USING TOBACCO**

**This is a critical violation**

**OBSERVATION:** Employee observed eating and drinking with out a lid and straw in the food area behind the counter

**3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Chili 99f cheese 99f not holding minimum temperature of 135F

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

**This is a critical violation**

**OBSERVATION:** Walk in cooler shelf needs cleaned, mold

**Observed Non-Critical Violations**

**Total # 6**

**Repeated # 3**

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Tops of customer drink equipment need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Carryout condiment holders need cleaned inside

**6-301.12 - HAND DRYING PROVISION**

**OBSERVATION:** No toweling available at handsink in 3 bay room for hand drying.

**6-402.11 - CONVENIENCE AND ACCESSIBILITY**

**OBSERVATION:** Restrooms must be open to the public, it is required for having food permits in WV

**6-501.111 - CONTROLLING PESTS**

**OBSERVATION:** Mouse feces found on shelf and floor in the back chemical room

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

REPEAT OBSERVATION Floors need cleaned under and behind equipment in the back 3 bay/freezer room

**Inspection Outcome**

**Comments**

Person in Charge



marsha palmer

Sanitarian



Glenn GCO Ondick