

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



Public Health
Prevent. Promote. Protect.

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 January 08, 2019	Total Time Spent 1.68

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	37
Chicken cooler	38
Hot cheese machine	105
Sandwich cooler	40
Reach in	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot cheese	105

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bleach bottle	chemical				
Prep bucket	chemical chem		+400	quat	
3 bay sink					

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 # 4 Repeated # 1 3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Hot cheese 105f, must be kept at 135F or

above

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Sanitizer bucket +400 ppm

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

This is a critical violation

REPEAT OBSERVATION Pans and stainless steel containers stored unclean, dried food stuffs and grease

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

This is a critical violation

OBSERVATION: Inside of the ice machine needs cleaned, mold

Observed Non-Critical Violations

Total # 10

Repeated # 2

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Walk in freezer needs repaired, ice and snow/frost on walls, ceiling, floor and door including the outside of the door.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the cheese machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Storage areas below saucing station including the wall needs cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of the ice machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Fry speedrack needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Drystock shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Line chicken freezer needs gaskets, racks and doors cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Sanitizer/soap system in the unit broken at time of inspection, needs repaired

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 Hoods and filters need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



kyle lovelace

Sanitarian



Glenn GCO Ondick