

**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 08/14/2018	Total Time Spent 1.72

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Chocolate frosty sluree	40
Walk in cooler	39
Sandwich case carry out	40
Main sandwich case	39
Fresh meat cooler	41
Fry hot holding	163
Van. frosty machine	

Food Temperatures	
Description	Temperature (Fahrenheit)
Chili	139
Grilled chicken	153
Fried chciken	159
Front chili	143

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkGrillbuck et	chemchem		300300		

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 # 2

Repeated # 8

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler racks need cleaned mold

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Flies and fruit flies observed in multiple areas of the unit

Observed Non-Critical Violations

Total # 19

Repeated # 8

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Back frosty machine needs repaired, not working at time of inspection

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the front storage cooler needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of bun holding cabinets needs cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Walk in cooler gaskets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Stand up freezer needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the red carryout condiment holders need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of the fry holder needs cleaned

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No toweling available at handsink for hand drying in the kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: The drain by the 3 bay area needs repaired, when the 3 bay sinks are set to drain, they flood the floor drain and water comes flowing out of the drain on to the floor, causing a large safety issue in the prep area. This needs repaired before the pipes are clogged and the bathroom sewer pipes back into the kitchen causing the unit to close if raw sewage comes up.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Caulk needs repaired around 3 bay sink area and in the same area, wall needs caulked in the corner.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Broken or stained ceiling tiles need replaced, ex, bulk drink area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Burnt light bulbs need replaced in the kitchen.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Multiple small holes need repaired, in the unit, possible entry point for pests.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Single mop utility sink next to the 3 bay sink needs repaired, faucet leaking water

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Tile floor needs repaired in the walk in cooler

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Multiple floor drains need cleaned and bleached in the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment in the back of the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walls need cleaned in the back of the unit].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Kitchen vents and makeup air vents need cleaned, mold.

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian

claudia Rodriguez

Glenn GCO Ondick