

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
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 ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/05/2017	Total Time Spent 1.03

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Half and half machine	
M3 cooler	39
Hot dog roller	202
Beverage air cooler	39
Pizza warmer	147
Coffee half and half	40
Walk in cooler	39
Hot cheese machine	136
Flavored ice coffee	41
Sandwich holder	142

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot food in holder	139
Meat on the rollers	146

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SpraybottlefrontSanitizerspray 3baysink	Chemquat		0	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 Critical Violations

Total # 2

Repeated # 4

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 0 ppm sanitizer in the front spray bottle, no sanitizer in the 3 bay sink at time of inspection

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Handwashing sink in 3 bay area is not conveniently located for easy access to food employees because it has a chemical bottle and cleaning supplies sitting in the basin

Observed Non-Critical Violations

Total # 5

Repeated # 4

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Several torn cooler gaskets need repaired

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Hot dog roller covers need replaced, torn.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Outside and under the icemachine/soda machine needs cleaned, mold

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Cooler gaskets on several pieces of equipment need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



parul patel

Sanitarian



Glenn GCO Ondick