

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours for Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 CSR 17-3.1.j).

OBSERVATIONS TOTALS: PRIORITY 1 PRIORITY FOUNDATION 1
CORE 12 TOTAL 14

Food + Retail

ESTABLISHMENT: 7-11 - VA PERMIT NO.: _____ DATE: 8-14-18
 ADDRESS: 2943 Charlestown Rd CITY: Kearneysville STATE: WV ZIP: 25430
 PERSON IN CHARGE/TITLE: x. fernald owner TELEPHONE: _____
 RECEIVED BY (SIGNATURE): x. fernald SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:05

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-402.11 2-301.15	Hand Sink by 3 Bay Wash only Light Fixture & Light bulbs in it
			4-501.11	Beverage Air Freezer needs Defrosting
			6-501.11	Mouse feces found in back storage room
			6-501.12	Floors need cleaned behind + under equipment
			4-602.13	Baskets in all refrigeration + Freezers need cleaned
			4-602.13	Front Service (Cust. area) shelves need cleaned
			4-602.13	Outside of Hot Cheese machine needs cleaned - need to post inspection or post sign on bet's able to view the inspection on request
			6-501.12	VENTS & Surrrounding Ceiling needs cleaned
			6-501.11	rip ceiling tiles need replaced
			4-602.11	INSIDE retail Sandwich counter needs cleaned
			6-501.13	retail walk in Fridge/Freezer + cooler need cleaned
			6-501.13	Floor needs cleaned in walk in cooler
			6-402.16	Must have Public Restroom
			6-501.12	Restroom hand sink needs cleaned - By June 2020 must submit yearly Food Mgr cert. TRAINING w/ permit renewal

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Hot Hold	339	Glass Hot Air	136F	Hot Hold	41F		
Cool Hold	382	Hot Hold	41F				
Hot Hold	135	Hot Hold	135F				
Roller meat	138F	Hot Hold	40				