

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b><i>Establishment Information</i></b>		
Facility Name <b>Sheetz- Inwood</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Sheetz Inc.</b>	Facility Telephone # <b>304 229-5554</b>	
Facility Address <b>7899 Winchester Ave Inwood , WV</b>	Licensee Address <b>,</b>	
<b><i>Inspection Information</i></b>		
Inspection Type <b>Routine</b>	Inspection Date <b>02/13/2018</b>	Total Time Spent <b>1.32</b>

<b><i>Equipment Temperatures</i></b>	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Ice cream machine sluree	40
Hot dog roller	163
Fryer hot hold	39
Breakfast cooler	39
Hot cheese machine	135
Sandwich case	38
Latte cooler	39
Hot dog cooler	37
Half and half 1	39
Half and half 2	40
MTO cooler	
MTO Hot holder	

<b><i>Warewashing Info</i></b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine	chem				

**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 # 4**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Breakfast case rack needs cleaned, food on the grates

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

**This is a critical violation**

**OBSERVATION:** Walk in cooler shelves, food starting to hang off of bottom rack needs cleaned

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Hand can openers stored unclean

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Freal machine mixing area needs cleaned, old product not cleaned from the night before

**ObservedNon-CriticalViolations**

**Total # 10**

**Repeated # 4**

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Area between the ovens needs cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION Inside the black condiment containers needs cleaned in the grill area

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Inside the black carryout lid holders needs cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

**OBSERVATION:** Fryer food warmer needs cleaned, grease

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): Top of the shake machines need cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION Inside the freezers on the grill line drawers need cleaned inside

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Caulking around the disharea needs repaired

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

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): Unused monitor in the grill area needs dusted

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

REPEAT OBSERVATION Walls need cleaned in several areas of the unit

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

**OBSERVATION:** Floors need cleaned in the corners of the unit

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



April Newhall

Sanitarian



Glenn GCO Ondick