

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name 7-11 #25306A W. King/Winchester Ave	Facility Type Food Service Establishment	
Licensee Name L & M Mauck, Inc	Facility Telephone # 304 263-3175	
Facility Address 201 Winchester Ave Martinsburg, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 03/07/2017	Total Time Spent 1.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Under counter fridge	39
Hot rollers	139-150
Condiment unit	39-41
Vault	37-41
Pizza Hot Hold	149-170
Chili/Chees Hot Hold	141

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbottle	Chemical				

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b>  <b>Repeated # 4</b>  <b>2-401.11 - EATING, DRINKING, OR USING TOBACCO</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> Observed cup without tight fitting lid and straw sitting next to condiment self serve, potential of contamination.</p> <p><b>3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION</b>  <i>This is a critical violation</i>  <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Few pizzas in under counter fridge past expiration.</p>

**Observed Non-Critical Violations**

**Total # 7**

**Repeated # 4**

**4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION**

*OBSERVATION: Back plastic guard on hot rollers (apron) observed in poor repair, torn.*

**4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION**

*OBSERVATION: Light observed not working in 3 bay sink area.*

**4-602.13 - NONFOOD CONTACT SURFACES**

*REPEAT OBSERVATION Shelving above 3 bay observed not clean.*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Shelves under pizza over observed not clean.*

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

*REPEAT OBSERVATION Wood shelving in back near 2 door freezer observed in poor repair, ensure painted, smooth and non absorbant.*

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

*REPEAT OBSERVATION Under front hand sink observed not clean.*

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

*REPEAT OBSERVATION Floor in back area under syrup, soda dispensors observed not clean.*

**Inspection Outcome**

Facility will be re-evaluated at the next routine inspection.

**Comments**

Have sanitizer and matching test strips. In use utensils switched out every 4 hours.

Disclaimer

Person in Charge



**Margaret Mauck**

Sanitarian



**Robert RAD Deener**