WEST VIRGINIA DEPARTMENT OF HEALTH AND HUMAN RESOURCES

Berkeley HEALTH DEPARTMENT

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 10 calendar days for critical items (§ 8-405.11) or 90 days for noncritical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 1 **NONCRITICAL** 9 **TOTAL** 10

ESTABLISHMENT: Wendy's **PERMIT NO.:** **DATE:** 12/10/2009

ADDRESS: 1101 W. Queen St. **CITY:** Martinsburg **STATE:** WV **ZIP:** 25404

PERSON IN CHARGE / TITLE: Paul Lindsey **TELEPHONE:** (304) 263-2142

RECEIVED BY (SIGNATURE): Paul Lindsey **SANITARIAN (SIGNATURE):** Jennifer Beamer JB

INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER: **TIME:** 02:28 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
	X		4-501.11	Good Repair and Proper Adjustment - Frost and ice build up in bread freezer and in back of Master-Bilt freezer	
	X		6-501.12	Cleaning, Frequency/Restrictions - Hood vents need cleaned at back grill	
	X		6-501.12	Cleaning, Frequency/Restrictions - Floor behind back frier needs cleaned	
X			4-602.11	Food-Contact Surfaces and Utensils* - Ice machine needs cleaned inside	
			4-602.13	Nonfood-Contact Surfaces - Inside ledge of Master Bilt freezer needs cleaned	
	X		4-602.13	Nonfood-Contact Surfaces - Fan covers need cleaned in walk-in	
			4-501.11	Good Repair and Proper Adjustment - Torn gaskets need replaced (walk-in, Master-Bilt)	
	X		6-501.11	Repairing - Cracked floor tiles need replaced	
	X		6-501.12	Cleaning, Frequency/Restrictions - Clean under grills	
			3-304.14	Wiping Cloths, Use Limitation - Wiping cloths must be stored in sanitizer solution.	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
Walk-in	41°F	Chilli	153° F	Sandwich prep	39°F	Hot Drawers	135°F
Meat fridge	41° F	Order in prep	39°F	Salad fridge	41°F		