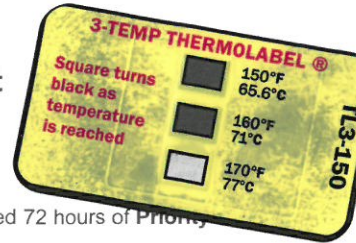


Berkeley

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 of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 7
CORE: 14

PRIORITY FOUNDATION: 0
TOTAL: 21

ESTABLISHMENT: Ruby Tuesday PERMIT NO.: _____ DATE: 9-10-19
 ADDRESS: FOX CROFT CITY: Wtby STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: SCOTTIE BONNETT TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X CBONNETT SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		4-602.11	Bulk mixer needs blades cleaned
			4-602.13	Dry stock racks need cleaners
			4-602.13	Spd racks need cleaned
	✓		4-602.14	Walk in cooler shelves need cleaned
			4-602.13	Freezer shelves need cleaned (w/brush)
			6-506.11	Tite floor needs repaired in several areas
			6-501.11	2 Bay sink + bar sink need leaks repaired
✓	✓		4-602.11	Plastic pan stored unclean - old food smell
			6-506.11	Dead roach found in pan - call pest control
			4-602.13	stainless steel shelves need lower shelves cleaned
			4-602.11	TOP of TIE Ovens need cleaned (coolers also)
			6-501.12	Floors behind + under equipment need cleaned
			4-501.11	Fresh meat cooler (sealed) + freezer gaskets need cleaned
			6-501.12	Hood + Filter needs cleaned in grill area
✓	✓		3-501.18	12 STEAKS out of DATE on 9-9-19 + 9-10-0
✓	✓		4-602.12	Grill line Delisted cooler needs shelves cleaned
			4-56-501.12	Several ceiling tiles need cleaned
			4-901.11	Wet nesting in all stacked dishes

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in	39 F	Pizza Cooler	36 F				
Seafood Cool	39 F	Pizza R.	40 F				
Grill Cool	35 F						

