

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
Food & Retail

PRIORITY: 0
CORE: 4

PRIORITY FOUNDATION: 0
TOTAL: 4

ESTABLISHMENT: On's Farm LLC PERMIT NO.: _____ DATE: 2-14-20
 ADDRESS: _____ CITY: Mt Gay STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: X Katy Orr-Dove TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Katy Orr-Dove SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:45

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.11	Clean Pan + utensil cabinet needs cleaned Oil spilled on racks
✓			3-602.11	Need to label BULK powder TENS when taken out of original bag
✓			3-602.11	Frozen CANS need labeled when frozen & what it is
<u>Retail</u>				
			4-603.13	Tops of retail cases need dusted

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Ice Cream	36 F	Milk	41 F				
Pie Case	40 F	Tens	40 F				
Food Case	41 F	Walkin	34 F				
Juice Cooler	39 F						