

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Arby's Inwood	Facility Type Food Service Establishment	
Licensee Name Inwood Food Service, LLC	Facility Telephone # 304 821-1270	
Facility Address 105 Hovatter Drive Inwood , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 09/28/2017	Total Time Spent 1.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	40
Fry Hot Hold	221
Beverage Air (drawers)	38
Beverage Air (sandwich unit)	40
Beverage Air (front line drawers)	40
2-Door Beverage Air	38

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishroomSanitizerbuckets	chemicalChemical		300	Quat	

**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></p> <p><b>Repeated # 1</b></p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b>  <b>This is a critical violation</b>            REPEAT OBSERVATION Vegetable slicer needs cleaned</p> <p><b>7-201.11 - SEPARATION</b>  <b>This is a critical violation</b>  <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Hand soap stored with Buffalo Suce and Mild Banana Pepper Rings.</p>

<b>ObservedNon-CriticalViolations</b>
<p><b>Total # 4</b></p> <p><b>Repeated # 1</b></p> <p><b>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION</b>            REPEAT OBSERVATION Ice on floor of Walk-In freezer and at door on floor. (needs defrosted or repaired)</p> <p><b>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION</b>  <b>OBSERVATION:</b> 2-Door Traulsen Freezer needs defrosted (beside fryer)</p> <p><b>4-603.16 - RINSING PROCEDURES</b>  <b>OBSERVATION:</b> Observed employees wash dishes in 3-Bay sink, rinse with spray nozzle, then not sanitize dishes before returning them to use. .</p> <p><b>4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED</b>  <b>OBSERVATION:</b> Clean utensils/dishes are being stored or stacked without being air-dried first..</p>

<b>Inspection Outcome</b>

**Comments**

Disclaimer

Person in Charge



**Debbie Clatterbuck**

Sanitarian



**Keith Allison**