

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Rutter's	Facility Type Food Service Establishment	
Licensee Name Rutter's Holdings, LLC	Facility Telephone # 304	
Facility Address 5021 Tabler Station Rd Inwood, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 11/16/2018	Total Time Spent 2.52

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Hot dog roller	149
Wok cooler	40
Sandwich case	39
Sandwich case left	39
Coffee/Creamer cooler	39
sandwich holding	200
creamer/milk station	34

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot table	139
Chili	142
Cheese	137
tater tots	173
burgers	143
bacon	137
corn chowder	110
chicken	136

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmac hinekitchenbucket	chemheatchemic al		300-4003 00	quatquat	

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).

Observed Critical Violations

Total # 5

Repeated # 0

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Corn chowder temped at 110 degrees

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Snap peas out of date 11-15-18, Broccoli out of date 11-15-18

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Diced onions out of date 11-12-18, caesar chicken out of date 11-14-18, Hollywood snack 11-14-18 out of date

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Shelves of coolers in kitchen have debris hanging from them, need cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Several utensils need recleaned, old food and standing water found on them from night before

Observed Non-Critical Violations

Total # 8

Repeated # 0

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting boards need bleached

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Dry stock shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Speed racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Carryout condiment holders need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Several gaskets need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Floor mats need replaced, torn

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Dry stock shelves-chrome starting to come off, needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Tops of drink and coffee machines need cleaned, dust

Inspection Outcome

Comments

Disclaimer

Person in Charge



Twyla Bunny

Sanitarian



Glenn GCO Ondick