

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: 2
CORE: 8

PRIORITY FOUNDATION: 1
TOTAL: 11

ESTABLISHMENT: CJ's Sports Bar PERMIT NO.: _____ DATE: 12-3-14
 ADDRESS: 10745 Hedgesville Rd CITY: Hedgesville STATE: WV ZIP: 25427
 PERSON IN CHARGE/TITLE: Jennifer Alban TELEPHONE: 304-754-0115
 RECEIVED BY (SIGNATURE): Jennifer Alban SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOWUP COMPLAINT OTHER: _____ TIME: 11 AM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Spider webs observed in several areas of the work areas cleaned
			6-501.11	Floor needs repaired in the kitchen in several areas
			6-501.11	ceiling needs repaired in the kitchen
			6-501.11	Burnt out & missing light bulbs need replaced
✓			4-602.11	ICE Machine needs cleaned inside (1)
			PF 3-501.17	No date or label on crab cakes
✓	✓		3-501.18	Soup out of date on 11-15-14, Corn Dog 11-19-14 Pulled pork 11-15-14 + 12-1-14, wild more soup 12-1-14 Mushrooms - 11-27-14, Cole slaw 11-27-14, Beer cheese 11-28-14 & Nacho cheese 11-17-14
			6-501.12	Floors need cleaned under & behind equipment
			3-305.12	Condiments & packages stored down stairs must be stored at the floor
			4-602.13	Equipment & kitchen equipment clean states if not used on a regular basis needs cleaned, dried & stored in bags to protect from contamination
			4-602.13	Inside walk in cooler freezers need cleaned
				① with new Food Code - MUST POST A SIGN SO CUSTOMERS UPON REQUEST TO SEE HEALTH INSPECTION

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Beer Cooler	40F						
Soft Drink	40F						
Syrup	41F						
Sandwich Cool	39F						

② As of June 2020 MUST submit yearly copy of mgr level Food Safety Council