WEST VIRGINIA Department of Health & Human Resources
BUREAU FOR PUBLIC HEALTH

West Virginia Department of Health & Human Resources

Berkeley Health Department

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 for **Priority** items and 10 calendar days for **Priority Foundation** items or **HACCP** Plan deviations. (§ 64 CSR 17-3.1.j).

OBSERVATIONS TOTALS: **PRIORITY** 1 **PRIORITY FOUNDATION** 0
CORE 6 **TOTAL** 7

ESTABLISHMENT: Rocs #6.74	**PERMIT NO.:**	**DATE:** 1-9-20	
ADDRESS: 1171 Hedgesville Rd	**CITY:** M.Hall	**STATE:** WV	**ZIP:** 25419
PERSON IN CHARGE/TITLE: X Jessica Roger / GM	**TELEPHONE:**		
RECEIVED BY (SIGNATURE): X Jessica	**SANITARIAN (SIGNATURE):**		
INSPECTION TYPE: ROUTINE ☒ FOLLOW-UP ☐ COMPLAINT ☐ OTHER:		**TIME:** 7:40a	

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Floors need cleaned in the unit
			6-4-501.11	Wall in freezer walls need repaired - rust
			4-501.11	Hood Table under Hood needs Dusted
	✓		4-602.11	Can opener including blade needs cleaned
			4-602.13	Storage area under Hot Food needs cleaned
			4-903.11	Bulk condiment bottle holders/crevices need cleaned inside
✓			3-403.50	Sign required for customers to see Inspection. Not observed during inspection. Not found. Sign & placed in office area

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Blue Air Cool	36°F	Hot Chicken	136°F				
Under Mega Top	39°F	Hot Hold	140°F				
Dairy		Walk In	40°F				
Hot Cold Holding	165						