

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: 4

PRIORITY FOUNDATION: 10

CORE: 5

TOTAL: 10

Food

ESTABLISHMENT: Bob's Carry Out PERMIT NO.: _____ DATE: 10-16-19
 ADDRESS: 130 W. Peckham CITY: Methu STATE: WV ZIP: 25949
 PERSON IN CHARGE/TITLE: Robert Williams owner TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10:52

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.11	Superior cooler needs cleaned inside including racks
✓	✓		3-501.17 PF	Food in superior cooler needs labeled
			4-602.11	Several containers need cleaned on the outside in cooler
			6-501.12	Hood & Filters needs cleaned
			4-602.13	Micro wave table shelves need cleaned
✓	✓		4-602.13	Bottom shelves at prep tables need cleaned
	✓		4-602.11	Can opener & blade needs cleaned
	✓		4-602.11	Walk in cooler shelves need cleaned
			6-501.12	Floors need cleaned in walk in cooler
			6-501.12	Walk in freezer floor needs cleaned
			WITH new Food Code	MUST POST INSPECTION or use our sign provided or make your own sign
				with permit renewal must submit food mgr level safety notice cert. yearly.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
2 Door Chl	38F	WALK IN	37°				
Refrigerator	40F						
Meat cooler	40F						