

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Hedgesville Softball Concession	Facility Type Fee exempt facility	
Licensee Name Hedgesville Little League	Facility Telephone # 304	
Facility Address Hedgesville Rd Hedgesville, WV	Licensee Address 691 Hedgesville, WV 25427	
Inspection Information		
Inspection Type Routine	Inspection Date 03/17/2017	Total Time Spent 0.43

Equipment Temperatures	
Description Hotdog Cooler	Temperature (Fahrenheit) 39

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 # 1 Repeated # 0 4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE <i>This is a critical violation</i> OBSERVATION: Multiple utensils stored clean, observed not clean.

Observed Non-Critical Violations
Total # 4 Repeated # 0 4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: Chest freezer in poor repair, ice build up.
4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: Shelving in ketchup/mustard cooler observed in poor repair rust.
6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS OBSERVATION: Floors in restrooms observed not clean.
6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS OBSERVATION: Floor in back dry storage area under shelves observed not clean.

Inspection Outcome
Facility will be re-evaluated at the next routine inspection.

Comments

Ensure opened bags of cheese sauce is stored in cooler at 41F or lower or in hot machine 135F or higher.. Have sanitizer and matching test strips (chlorine). Recommend getting thermometer to check internal food temps 0-220F.

Disclaimer

Person in Charge



Sarah Myers

Sanitarian



Robert RAD Deener