



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 2 PRIORITY FOUNDATION 2
 CORE 2 TOTAL 2

ESTABLISHMENT: LUST PERMIT NO.: _____ DATE: 1-16-20
 ADDRESS: 1110 Hedgcock Rd CITY: Mtbn STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Thomas Finchan TELEPHONE: _____
 RECEIVED BY (SIGNATURE): Thomas Fin SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	PF		3-602.11	- Need to label products - dry mix next to microwave
			5-501.116	GARbage CANS need cleaned inside + out
			4-602.12	Sides of Fryers + Grill stand (cooler) needs cleaned greasy
			6-501.12	Walls need cleaned in the kitchen
			4-602.13	Inside Standup Freezers needs cleaned
			4-602.13	White painted shelves need dusted in the kitchen
	PF		7-102.11	Chemical bottle w/ green liquid - no label Must use + ID contents can use generic name
			4-602.12	Smoker needs cleaned
✓		✓	4-602.11	INSIDE ICE MACHINE needs clean
			6-501.12	Floors need cleaned under the hot area
✓	✓	✓	4-602.11	Several things, strainers need reworked stored under
				- Must have a food level mgr course by June 2020 turned in yearly.
				- MUST POST A sign letting customers know that they can see your inspection upon request or use one provided today from the Health Dept.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
2 Dow TruCool	40F	1 Best Cooler	40				
Dinner cooler	40F	Hot cheese	136				
Soda cooler	39F						
TruCool cooler	38F						