

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Subway- Hedgesviile	Facility Type Food Service Establishment
Licensee Name Avtar Singh	Facility Telephone # 304
Facility Address 3790 Hedgesville Rd Hedgesville , WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 03/08/2017	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	Air 41
Front cooler	Air 36-41
Sandwich Prep	Air and Probe 34-41
Soda cooler	Air 39
Hot hold	Probe 141-158

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBucket	ChemicalChemical		150150		QuaternaryQuaternary

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
<p>Total # 1 Repeated # 0 4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Sanitizer concentration at 3 bay sink and bucket not at proper concentration 0-100ppm Quaternary. Corrected to 200-300ppm Quaternary.</p>

ObservedNon-CriticalViolations
<p>Total # 0 Repeated # 0</p>

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

Comments
Recommend checking temperature of units every 4 hours to ensure operating properly.

Disclaimer

Person in Charge



Tammy Clemmer

Sanitarian



Robert RAD Deener