



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 5 PRIORITY FOUNDATION 0
 CORE 8 TOTAL 13

ESTABLISHMENT: KITZIPS PERMIT NO.: _____ DATE: 12-11-14
 ADDRESS: Rock Cliff Dr CITY: Mtbs STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: X member of Green chef TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature] RS
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 3 PM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	4-602.11	Containment of forks need released forks & container stored in
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	4-602.13	Lid container needs cleaned
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	4-602.11	Serving spoons tongs ladles need released - stored in storage drawers
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6501.12	Floors need cleaned behind & under equipment SWAB ins
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-602.11	TOP of Troler cooler needs top cleaned
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-501.12	CUTTING boards need bleached or resurfaced
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-602.13	Sandwich cooler needs inside repaired - button of cooler rusty away.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-602.13	Inside sandwich cooler needs cleaned
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-602.13	Inside commercial freezer needs cleaned
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-602.13	Spill wall needs cleaned
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	4-602.11	Wall in cooler racks need cleaned
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	3-302.11	Shell eggs stored above crab cakes Treat shell eggs like ranchilla
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2-301.14	need to wash hands in between color changes

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Grill cooler	40F	Hot shelf	147	Charlar 5-0	149F		
Dishmachine	5700	WALL in Cool	37F	cream soup	135F		
Hot cooler	41F	Hot cooler	38F	Grandport	142F		
Sandwich cooler	40F	Fly warmer	241F				

SF-1 (Rev 4/19) 1 need to put up a copy of our sign or
 use your own sign to let customers know
 they can see a copy of health inspection -