



West Virginia Department of Health & Human Resources

Berkley

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 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: 1
CORE: 1

PRIORITY FOUNDATION: 2
TOTAL: 2

ESTABLISHMENT: *Dean's Diner* PERMIT NO.: _____ DATE: *July 13, 2019*
 ADDRESS: *344 Barb Ave* CITY: *Mtbg* STATE: *WV* ZIP: *25401*
 PERSON IN CHARGE/TITLE: _____ TELEPHONE: _____
 RECEIVED BY (SIGNATURE): *DWAYNE S. GEAR* SANITARIAN (SIGNATURE): *[Signature]*
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: *Annual* TIME: *9:30*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
				- hot hold ≥ 120 - <i>hand wash</i>
				- steam table <i>logs</i>
				- <i>ant-test strips</i>
				- <i>probe</i>
				- <i>gloves</i>
<i>4</i>			<i>4501.114</i>	<i>Over steam table reading 300 - should be 200 ppm</i>
				<i>Use test strips</i>
			<i>4501.16</i>	<i>3 bay sink for dishes - hand sink for hand washing</i>
				<i>Breakdown fry slicer every 4 hrs</i>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>Refrig</i>	<i>32</i>	<i>3 bay</i>	<i>300</i>				