

Berkeley

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: 4
CORE: 7

PRIORITY FOUNDATION: 1
TOTAL: 12

ESTABLISHMENT: <u>O'Connells Public</u>		PERMIT NO.:		DATE: <u>9-26-14</u>	
ADDRESS: <u>126 Kelly Island Rd</u>		CITY: <u>Ntby</u>		STATE: <u>WV</u> ZIP:	
PERSON IN CHARGE/TITLE: <u>X Myron</u>		TELEPHONE:			
RECEIVED BY (SIGNATURE): <u>X Myron</u>		SANITARIAN (SIGNATURE): <u>[Signature]</u>			
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER:					TIME: <u>10:45</u>
Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections	
✓	✓		PF 6-301.16	Wash hand soap at Kitchen hand sink	
			4-602.11	Cheese sauce in machine 93F MUST be kept out of Food Danger zone (41-135F)	
			6501.11	Floors need cleaned behind & under some equipment in the kitchen	
✓	✓		3-501.18	ground meat 5-11, tomatoes 9-6, mushrooms out of date.	
			4-602.13	Inside Freezers need cleaned	
✓	✓		4-602.12	Inside microwaves needs cleaned inside	
			4-602.11	Black can opener needs cleaned including blade	
			6-501.12	ports & filters needs cleaned - Sm sandwich cooler (C)	
			4-602.13	Outside of Soft cooler needs cleaned	
			4-602.13	Soft rack needs cleaned	
			6501.11	Womens room walls + partitions need dusted	
✓	✓		4-602.11	Several utensils + steel dividers stored unwashed	

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Cheese Sauce	93F						
Top Cooler L	90F						
R	39F						
Sm Sandwich Cooler	37F						

SF-1 (Rev 4/19) Cert. for O'Connells & Berkeleys on file