

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: 3

PRIORITY FOUNDATION: 1

CORE: 19

TOTAL: 23

ESTABLISHMENT: Wendys N. Queen PERMIT NO.: _____ DATE: 9-3-14
 ADDRESS: N Queen CITY: mtty STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Yvonne Bralton TELEPHONE: _____
 RECEIVED BY (SIGNATURE): Lisbeth Peralta SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10AM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Stained Ceiling Tiles need repaired
			6-501.11	Back door needs painted
			6-501.12	Ceiling Tiles need cleaned in back of unit
			6-501.12	Walls need cleaned in back of unit
			6-501.12	Floors need cleaned behind & under equip/rent
			6-501.11	Flyes observed in multiple areas of the unit
			6-501.12	Hood Filters need cleaned
			4-901.11	Wet nestings of stacked pans needs to air dry 1st.
			6-501.11	Tiny Holes in walls need filled
✓	✓		6-501.11	Caulking needs repaired around 3 Bay
			4-602.11	Multiple lids stored unclean
			4-602.13	Inside Hoshizaki Freezer needs cleaned INSIDE
			4-602.13	Lids to the Frosty Machines need cleaned

Will reinspect - to 10-15 days due to amt of repair & clean by X PENSER Fee

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Fruit/straw 41.							

Berkeley Health Department

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OBSERVATION TOTALS

PRIORITY: 3
CORE: 19

PRIORITY FOUNDATION: 1
TOTAL: 23

ESTABLISHMENT: Wendy's N Queen PERMIT NO.: _____ DATE: 9-3-19
 ADDRESS: N Queen St. CITY: Wtng STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Lisbeth Peralta TELEPHONE: _____
 RECEIVED BY (SIGNATURE): Lisbeth Peralta SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.11	Walk in cooler shelves need cleaned (all types of growth on shelves)
		AF	3-501.17	No label on open container of cooked burgers in walk in cooler needs lid, dated + labeled
	✓		3-302.11	RAW Hamburger stored over cases of lettuce
			3-305.12	Cases of food stored on floor in walk in cooler
			2-401.11	open coffee mug in counter area needs lid + straw
			4-602.13	inside red condiment containers needs cleaned
			4-602.13	tops of Grill Holding ^{Bun} cabinets needs cleaned
			6-501.12	men's room toilet needs cleaned
			6-501.12	Vents need cleaned in the unit
			6-501.11	Dist + no ID Power Sucker Tools (leaking water)
			6-501.12	Ball of chairs needs cleaned

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in	35F	Fresh meat	40F	Chili man	130		
Chill	135F	Finiscom	141E	Sm Frost Cook	39F		
DI-Sandwich	34F	Hot Patty	146F				
Mom- on hand	41F						