

Berkeley Co

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: _____
CORE: _____

PRIORITY FOUNDATION: _____
TOTAL: _____

ESTABLISHMENT: *Weis #238* PERMIT NO.: _____ DATE: *2-2-21*
 ADDRESS: *400 Enterprise Circle* CITY: *Martinsburg* STATE: *WV* ZIP: *25403*
 PERSON IN CHARGE/TITLE: *Gary Duckworth RFS* TELEPHONE: *304 263 0501*
 RECEIVED BY (SIGNATURE): *[Signature]* SANITARIAN (SIGNATURE): *[Signature]*

INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: *Opening Final* TIME: *noon*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
				<i>Snow Fox:</i>
				<i>Read sushi rice ph procedure</i>
				<i>probe gloves 2013 Food Code</i>
				<i>ph meter hair restraints date marking system</i>
				<i>(owner has)</i>
				<i>Weis</i>
				<i>- opening over bakery freezer needs covered</i>
				<i>- sanitizing agent - use Hot H₂O</i>
				<i>- produce prep - floor - edges rough</i>
				<i>- back wall outside meet door needs repaired</i>
				<i>Bins removed and items are pre-packaged</i>
				<i>Refer to January 22nd inspection for temperature of equipment</i>
				<i>Permits given for Snow Fox Weis to open & operate</i>
				<i>* Ensure</i>
				<i>* Open that are items noted are corrected prior to opening</i>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>Drawer beneath stove</i>	<i>37</i>	<i>Dish drainer</i>	<i>34</i>	<i>dish machine</i>		<i>3 bay sink</i>	<i>112</i>
<i>hot hold</i>	<i>140</i>	<i>veg wash</i>	<i>100</i>			<i>quick-to-go</i>	<i>148</i>



** Food Code downloaded to desktop in Megafire. Need in individual depts.*