



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 of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.i.)

OBSERVATION TOTALS

PRIORITY: 1

PRIORITY FOUNDATION: 0

CORE: 13

TOTAL: 13

ESTABLISHMENT: Christowny Edge School PERMIT NO.: _____ DATE: 2-6-20
 ADDRESS: Edge School Rd CITY: mtho STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Sam Ming Chany TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: _____

| Corrected | Priority | Repeat | Code Reference | Violation Description/Remarks/Corrections |
|-----------|----------|--------|----------------|--|
| | | | 6-501.12 | Floors need cleaned in the unit esp behind & under equipment |
| ✓ | ✓ | | 6-501.11 | Walls need repaired in several areas at the unit |
| | | | 3-501.19 | Eggs shell 68°F. Must keep below 41°F or use time as a control |
| | | | 2-401.11 | All employee drinks in kitchen food prep (dish) area. Must use lid & straw |
| | | | 6-501.12 | Filters need changed in hood |
| | | | 6-501.12 | Wall in the area floor needs cleaned |
| | | | 6-501.12 | Walls in several areas need cleaned |
| | | | 4-901.11 | Wet mopping in prep |
| | | | 4-1002.13 | Dry stock shelves need cleaned |
| | | | 4-1002.13 | Inside seaweed drawer needs cleaned |
| | | | 6-501.12 | Floors in sushi area need cleaned |
| | | | 6-501.11 | Stained ceiling tiles need cleaned |
| | | | 6-501.12 | Several air vents need cleaned |
| | | | 6-501.11 | Partition in the by the urinal needs repair must |

| Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM |
|--------------------|----------|--------------------|----------|---------------------|----------|---------------------|----------|
| True - dry | 41°F | Dish rack | 90-100°F | White rice | 137 | Cow 750 | 138 |
| Polt Cat | 41°F | FT - Fried rice | 132 | Bombay rice | 136 | Soups 1st | 147 |
| Waffle Cooker | 37°F | Homec | 127 | Soup Broth | 143 | Humsnuck | 143 |
| Dinner Cook | 34°F | AB/Fred egg | 134°F | Egg shell | 68°F | | |
| Chick & Mushrooms | 138°F | Sushi | 41°F | Buckets - 50-100ppm | | 3-Bay Sull 25-50ppm | |