



West Virginia Department of Health & Human Resources
Berkeley County 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: 4 PRIORITY FOUNDATION: 2
 CORE: 11 TOTAL: 17

ESTABLISHMENT: Cafe del Sol PERMIT NO.: _____ DATE: 5/17/21
 ADDRESS: 796 Foxcroft S.104 CITY: Morgantown STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: X [Signature] TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 12:45pm

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4.602.11	clean ice shod in dining room P
			3.305.11	buckets stored on floor in walk in need to be off floor
✓			6.501.11	Remove taps from walk in floor; discard of them if not in use
✓			6.201.11	card board used on floor needs removed
			4.302.14	Using bleach to wash dishes PF with no test strips
			3.305.11	boxes on floor in freezer
✓	✓		4.602.11	food left over on slicer in crevices
			6.201.11	boxes stored under pizza oven
			4.602.13	general cleaning of all shelves
✓	✓		4.602.11	soiled utensils stored with clean ones P
			4.202.1	replace cutting boards PF
			4.602.13	dirty fan blowing in dish area
			4.602.13	hood above pizza oven needs cleaning
✓	✓		4.602.11	spoons at drink station stored in soiled container P

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
walk in freezer	40	pizza sauce	32°	pickles	30°	stridge next to fryer	25°
pizza shelf	32	cheese	30°	soup	152°		
drain 25	37	t. sauce	32°	mayonaisse	40°		
		chicken breast	32°				

SF-1 (Rev 4/19)



