



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 for Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 CSR 17-3.1.j).

OBSERVATIONS TOTALS: PRIORITY CORE 7 PRIORITY FOUNDATION TOTAL 0

ESTABLISHMENT: Spice 5/16 PERMIT NO.: _____ DATE: 1-8-20
 ADDRESS: Hannock Hill CITY: Netley STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: Dolly Wetzel TELEPHONE: _____
 RECEIVED BY (SIGNATURE): Dolly Wetzel SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1:50

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6501.12	Floors behind + under equipment need cleaned under soles + prep counter
	✓		6501.12	TOP of THE Dish machine needs cleaned
			4-501.14	Dish machine + 200 PPM
			4-602.13	Black clo condiment holder need cleaned
			6501.12	Mop/scoops need dusted
			4-602.13	All High cooking/warewashing equipment in the food area needs Dusted
			4-602.13	Walk in cooler shelves need cleaned
			4-602.13	CUSTOMER CRITICAL equipment needs Dusted
	✓		3-304.15	Employee observed touching (considered) surfaces w/out gloves (also) between doing different tasks, especially when touching food w/ gloves prior is ready to eat.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Dish machine	170°F	Sandwich CI	37	Hot F + Hot F 1	39°F	Walk in Freezer	39
Fryer	178°F	6 Jarmer Food	138	Beer Cooler	40°F		
Fryer Cook	37	Hot Cook	138	Wash hands	39		
Hot Dog roller	170°F	Hot Cheese	136				