

*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: 2 PRIORITY FOUNDATION: 2  
CORE: 7 TOTAL: 11

ESTABLISHMENT: King's Eating Waters PERMIT NO.: \_\_\_\_\_ DATE: 1-14-20  
ADDRESS: X444 Worchester Dr CITY: Falling Waters STATE: WV ZIP: 25419  
PERSON IN CHARGE/TITLE: X SAC. C.O. TELEPHONE: \_\_\_\_\_  
RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature] R.S.  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 10 AM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓	PF	4-602.13	DRINK TRAY RACKS AT THE SEWER AREA NEEDS CLEANED
			3-501.17	All desserts need dates on product.
			4-602.11	ICE MAKING NEEDS CLEANED MOD
			6-501.11	DISHROOM RACKS NEED REPAIRED RUST.
			2-402.11	All Employees dealing with food must have hair protection
			4-501.11	Walk in cooler racks need replaced or repaired
			4-501.11	Butch block table needs repaired
✓	✓		6-501.11	Hand sink in prep area needs repaired leaking
			4-602.11	Grill line cooler needs racks closed
✓		PF	6-501.12	All High shelves tops of equipment needs dusted
			3-501.17	MEAT + cheese in cooler no date marking.
			6-501.12	Floors in hard to reach areas behind equipment next to the walls need cleaned.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Bar Cooler	33F	Meatball SH	142	Pizza Cooler	39F		
Dessert Cooler	37F	Per Space - H	150	Sandwich Cooler	40F		
Walk in Cooler	39F	Meat Space - H	159				
Dinner Cook	40	Salad CS	37				