

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: 0

PRIORITY FOUNDATION: 0

CORE: 2

TOTAL: 2

ESTABLISHMENT: Julie's PERMIT NO.: _____ DATE: 8-16-19
 ADDRESS: 372 Middleway CITY: Edwood STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Julie 122E TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Freezer needs <u>De-throsted</u>
			6-501.12	Because of construction on 1st floor, dust keeps reappearing daily. Keep dusting every shift. Keep looking in race track & staff areas.
				- Must post Health Inspection or make a card to station upon request.
				- With June 2020 Permit ^{renewal} must submit copy of mgr Safety and Cert. yearly. 1 person can see all Julie's.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Refrigerary	37F						
Beer Cool	34F						