

Berkley

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: 1

PRIORITY FOUNDATION: 0

CORE: 7

TOTAL: 8

ESTABLISHMENT: Joes, Noller Ave. PERMIT NO.: _____ DATE: 7-30-19
 ADDRESS: Noller Ave CITY: Mt Gay STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: Jessica Willingham TELEPHONE: _____
 RECEIVED BY (SIGNATURE): Jessica Willingham SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		6-501.12	Floor need a board Behind + under equipment
			4-602.14	Co2 opener blade needs cleaned + floor there
			4-602.13	TOPS of drink equipment needs DUSTED
			4-602.13	INSIDE Back condiment/sugar bins needs cleaned
			4-501.12	Back Sandwich cutting board needs Bleached or resurfaced
			6-501.11	Leak under customer Ice/Soda machine in wall
			6-501.11	Back 3 Bay Sinks leaking
				<u>Ret on 4-602.13 retail condiments needs dusted.</u>
				- WITH THE 2013 Food Code RCCS MUST EITHER POST INSPECTION TO BE SEEN BY THE PUBLIC OR POST A SIGN STATING INSPECTIONS CAN BE SEE BY THE PUBLIC ON REQUEST
				- BY JUNE 2020 RCCS MUST HAVE A CERTIFIED food mgr for their locations + A COPY SENT IN yearly w/ permit RENEWAL.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in	34-F	Hot holding	136	Sm. Ware	300F	Sm Sides	39F
Hot holding/Hot	137F	Condiment	39F	B Sandwich CS	41F		
Chilled/Hot	138F	Roller meat	140F	Walk in Cooler	36F		
True cooler	39F	Hot. Delis. Cool	38F	Hot chyleptors	179F		