



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: 2 PRIORITY FOUNDATION: 3
 CORE: 9 TOTAL: 14

ESTABLISHMENT: Mountaineer Recovery PERMIT NO.: _____ DATE: 5/19/21
 ADDRESS: 3094 Chattertown Rd CITY: Keamsville STATE: WV ZIP: 25430
 PERSON IN CHARGE/TITLE: X Bryan Hushes TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Bryan Hushes SANITARIAN (SIGNATURE): Michael J. ...
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:00AM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓			4.903.12	utensils not inverted on shelves
✓	✓		4.602.11	ice machine unclean
			3.101.11	dented cans found
			4.602.12	ice sorted cutting boards found PF
			4.602.11	slicer unclean
✓			3.501.17	date markings not found on prepped food in dry storage PF
✓			3.501.17	date markings not on tomatoes (prepped) in walk in. PF
		✓	3.602.11	cleaning of all drink spouts in dining areas.
✓			4.602.13	hood vents need cleaned
			4.903.11	clean linens placed under handwashing sink
			4.204.113	plata plate needed on dishwasher
			5.501.13	dumpster lid open
			3.305.11	boxes on floor in dry storage area
✓			4.904.11	utensils stored in a manner easy for contamination.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
dishwasher	160ppm	3 buy	410 ppm	cottage cheese	40°		
beverage ref	40°	hot well	155°	boil in line	40°		
condiment ref	39°	cold well	32°	turkey soup	141°		
Walk in	36°	drives	39°				