

Berkley County

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: -

PRIORITY FOUNDATION: -

CORE: -

TOTAL: -

ESTABLISHMENT: <i>Burger King</i>	PERMIT NO.:	DATE: <i>1-9-2010</i>
ADDRESS: <i>4859 Geru Rd</i>	CITY: <i>Linwood</i>	STATE: <i>WV</i> ZIP: <i>25428</i>
PERSON IN CHARGE/TITLE: <i>X Barb Hess</i>	TELEPHONE: <i>304 229 7992</i>	
RECEIVED BY (SIGNATURE): <i>X Barb Hess</i>	SANITARIAN (SIGNATURE): <i>Oneida...</i>	
INSPECTION TYPE: ROUTINE <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input checked="" type="checkbox"/> OTHER:		TIME: <i>3:30 pm</i>

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
				<i>Received written complaint re: employee actions observed by guest watching food</i>
				<i>- Employee observed wiping nose on hand - putting eye drops in eyes - No hand washing</i>
				<i>- Employee eating in kitchen</i>
				<i>- Glove usage - Hand washing refresher needed</i>
				<i>→ gloves "melted" on grill person</i>
				<i>→ gloves not used while filling fry bags</i>
				<i>Spoke to manager:</i>
				<i>Refresher course needed for eating; drinking; glove usage; hand washing; sick policy</i>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM