SF-1
Rev 3/08

West Virginia Department of Health & Human Resources
Berkeley Co Department of Health

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 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 5 **NONCRITICAL** 0 **TOTAL** 5

ESTABLISHMENT: Weis Market	**PERMIT NO.:**	**DATE:** 6/21/19	
ADDRESS: N. Queen St	**CITY:** Mtbg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE/TITLE: x Stg Mgr	**TELEPHONE:**		
RECEIVED BY (SIGNATURE): x	**SANITARIAN (SIGNATURE):** Brian Harding RS		
INSPECTION TYPE: ROUTINE ☑ FOLLOW-UP ☐ COMPLAINT ☐ OTHER: Deli	**TIME:**		

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-601.12 -	Deli bunker case needs cleaned
	✓		6-501.115 -	Presense of flies
✓	✓		4-202.11 -	Dough roller stored w/ scissors and pen in container
✓	✓		3-301.11 -	Fried chicken and rotisserie not covered in cooler
✓	✓		3-501.18 -	Cheese cubes with sell by date of June 20th (pulled)
				Risk-based inspection

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
3 bay sink	200ppm	rm chicken	36°	clam chowder	139(s)	freezer door	-5
deli case	40	deli case	33°	chicken/	138		
egg salad	35	chicken fried	141°	dumpling		walk-in	39°
deli bunker	38	case		pizza sauce	41°	meals-2-go	39

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