

*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: 2  
CORE: 10

PRIORITY FOUNDATION: 0  
TOTAL: 12

ESTABLISHMENT: 4 Corners Club PERMIT NO.: \_\_\_\_\_ DATE: 1-22-20  
 ADDRESS: 72 Reddick Dr CITY: INWOOD STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: X Terry L. Ways (GM) TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): X Terry L. Ways SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 2

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Floors along the wall at the bar needs cleaned
			6-501.11	Ceilings needs repaired in the bar/kitchen area
			4-602.13	High shelves need cleaned
			6-501.11	Coving needs repaired in the kitchen
			4-602.13	Busscars needs cleaned
			6-501.11	Back floor needs repaired rust & a hole needs patched.
✓	✓		3-302.11	Raw chicken sit out over heat, beyond 4 hours - remember (1-hierarchy of meat)
✓	✓		4-501.11	Dry stock shelves needs painted
			4-602.11	Multiple sharp kitchen knives need released
			4-602.	Back shelf & fridges need closed on top
			6-501.01	Floors need cleaned behind & under equipment
			6-501.12	Walls need cleaned in several areas of the kitchen & stock room.
				- MUST POST A SIGN OR USE CARDS STATING CUSTOMERS CAN REQUEST TO SEE HEALTH INSPECTION

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Beer Cooler	37F	Green Beans	159F	2 Door True Cooler	40		
White Fridge	40F	Brown Gravy					
Dish machine	50-100ppm	Blue Air Cooler	39				