

*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: 3  
CORE: 12

PRIORITY FOUNDATION: 1  
TOTAL: 16

ESTABLISHMENT: Green Frog PERMIT NO.: \_\_\_\_\_ DATE: 1-13-20  
 ADDRESS: Stephensburg CITY: Martinsburg STATE: WV ZIP: 25404  
 PERSON IN CHARGE/TITLE: X Kevin Duvall TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature] R.S.  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 1045

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
		✓	6-501.11	Floors + walls need cleaning in the bar room
		✓	4-501.12	Beer cooler needs repaired -
		✓	6-501.12	Floor needs repairs at bar
			4-501.12	Cutting boards need bleached or resurfaced
			6-501.12	Hood + filters need cleaned
			4-602.12	Sides of cooking equipment need cleaned
			4-602.13	Serving shelf needs cleaned
✓	✓		4-602.11	French Fry cutter blades need cleaned
			4-602.13	Inside freezer need cleaned
✓	✓		3-501.16	All food in small cooler - dressing milk 49-49F
			6-501.12	Floors need cleaned kitchen + storage areas
			4-602.11	Ice machine needs cleaned (mold)
		PF	2-301.15	Hand sink in back needs accessible to employees to wash hands
			6-501.11	Ceiling + wall in back room needs repaired
			6-501.14	All unused equipment needs cleaned + fixed in plastic to protect from contamination
			6-501.12	Walls need cleaned in the kitchen area

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Sandwich bar	37F	SANDWICH CASE	49F				
		1st Cooler	39F				
		M.V.U. Cooler	47F				

Will do another inspection in 3 months to see how violations + all repair issues must be fixed.