

*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: \_\_\_\_\_

PRIORITY FOUNDATION: \_\_\_\_\_

CORE: \_\_\_\_\_

TOTAL: \_\_\_\_\_

ESTABLISHMENT: *Food Lion Bakery/Deli* PERMIT NO.: \_\_\_\_\_ DATE: *9-27-19*  
 ADDRESS: *78 Woodrow Dr* CITY: *Falling Waters* STATE: *WV* ZIP: *25419*  
 PERSON IN CHARGE/TITLE: *Christopher Lewis Assistant Manager* TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): \_\_\_\_\_ SANITARIAN (SIGNATURE): *[Signature]*  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: *1:30*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			<i>4-605.13</i>	<i>INSIDE Deli open needs closed</i>
			<i>6-501.12</i>	<i>Walk in cooler handles - FMS Dusty</i>
			<i>4-605.13</i>	<i>Black shelves in Bakery need cleaned</i>
			<i>6-501.12</i>	<i>Walk in freezer floors needs cleaned</i>
			<i>4-605.13</i>	<i>Fresh meat counter, freezer call need cleaned</i>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>Meat Case</i>	<i>41F</i>	<i>Cheese Case</i>	<i>35.5F</i>				
<i>Sauces 32g</i>	<i>300-400</i>	<i>Fresh meat case</i>	<i>39F</i>				
<i>Walk in Cool</i>	<i>37.1</i>	<i>Hot Food Area</i>	<i>164 F</i>				
<i>Pizza CS</i>	<i>40</i>	<i>Hot Case</i>	<i>38</i>				