

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: 5 PRIORITY FOUNDATION: 0
CORE: 15 TOTAL: 20

ESTABLISHMENT: Brix 27 PERMIT NO.: _____ DATE: 1-21-20
ADDRESS: 131 N. Queen Street CITY: Mtbg STATE: WV ZIP: 25401
PERSON IN CHARGE/TITLE: Hunter Blackford TELEPHONE: _____
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature] R.S.
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: _____

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.13	INSIDE THE ICE MACHINE NEEDS CLEANED (MOID)
			6-501.12	Floors need cleaned under & behind equipment in the unit
			6-501.11	Floors need repaired in several areas
			4-602.13	INSIDE OF THE COOLING PREP COOLER NEEDS CLEANED INSIDE (NON-FOOD CONTACT)
			4-501.12	Cutting boards need cleaned on residue
			4-602.13	Sides of coolers need cleaned since in sides when butted up to another piece of equipment
			6-501.12	Hood walls & piping needs cleaned
			6-501.12	Hood + Filters need cleaned
			4-602.13	Char broiler stand under dump sink shelves need cleaned
✓	✓		4-602.11	Hot oil pot stored w/ old food sticks attached
			4-602.13	Top of pass shelf + above hot pass thru needs cleaned
			6-501.12	Walls need cleaned in dishroom esp around under hood
			6-501.11	Faucet on 3-Bay sink needs repaired - leaking water
			6-501.12	Floor drains in dishroom needs cleaned

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Drink Cooler	39F	Hot side stove	39F				
Cool prep table	40F	Hot bar	137F				
Flat bread cooler	39F	Pass thru	168F				
Back Cold Side	41F	Dish Machine	300-400				

