SF-1
Rev 3/08

West Virginia Department of Health & Human Resources
Berkeley 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 1 **NONCRITICAL** _____ **TOTAL** 1

ESTABLISHMENT: Norborne Daycare	**PERMIT NO.:**	**DATE:** Oct 2, 2018
ADDRESS: 200 W King St	**CITY:** Martinsburg	**STATE:** WV **ZIP:** 25401
PERSON IN CHARGE/TITLE: Christina Batelli		**TELEPHONE:** 304 263 2295
RECEIVED BY (SIGNATURE): Chr Batelli	**SANITARIAN (SIGNATURE):** Amy Edwards	
INSPECTION TYPE: ROUTINE ☒ FOLLOW-UP ☐ COMPLAINT ☐ OTHER:		**TIME:** 1115

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
	x		3302.11	Raw meat should be stored on lowest shelf in refrigerator to prevent contamination
				Take food temps before serving

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Corn	178	Porkchops	201	refrigerator	37		