



West Virginia Department of Health & Human Resources

Berkeley Health Department

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 for Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 CSR 17-3.1.j).

OBSERVATIONS TOTALS: PRIORITY 60 PRIORITY FOUNDATION 1  
 CORE 9 TOTAL 16

ESTABLISHMENT: TITO'S PERMIT NO.: \_\_\_\_\_ DATE: 12-19-19  
 ADDRESS: 603B W. Lancaster Ave CITY: MTBG STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: X Kelsey B. Ochoa TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature] RS.  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 2:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	PF		3-501.17	Homemade Breads need DATE labels
			6-501.11	Walls need cleaned in the kitchen
✓	✓		3-501.18	Soups out of date 11-30-19
			4-602.11	Walk in cooler racks need cleaned
			4-602.13	CAN rack needs cleaned
			4-602.13	Speed racks need cleaned
			4-602.13	Silver storage racks + cabinets need cleaned
✓			4-602.13	Spice racks need cleaned
✓	✓		4-602.11	Slicer needs cleaned
			6-501.12	Floors need cleaned in kitchen
✓	✓		4-602.11	Clean equipment drying racks need cleaned
			6-501.13	3 Bay piping & drains need cleaned
			4-602.13	Flat top stands need cleaned
✓	✓		4-602.13	2 Door cooler needs cleaned
			4-602.11	All sharp kitchen knives need cleaned
✓	✓		4-602.11	Microwave stand needs cleaned
			3-501.19	TIME AS A CONTROL (WITH PIZZA)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Soda Cook	37F	Papaya Cond	39F				
Serv Cook	39F	Ice Creams	177F				
Tortilla Cook	40F	Pizza Cook	39F				
Dough Cook	35F						