

**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: 4 PRIORITY FOUNDATION: 2  
CORE: 7 TOTAL: 13

ESTABLISHMENT: Kings Hedgsville PERMIT NO.: \_\_\_\_\_ DATE: 8-21-19  
 ADDRESS: Lions Way CITY: Hedgsville STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: X David Nollette Manager TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 1030

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
		PF	5-205.11	Hand sink in prep area blocked by butcher block + frozen food sitting in the hand sink
✓			4-602.11	MOLD starting to grow on inside of the ICE machine
			2-402.11	No hair restraints in use at time of inspection
✓	✓		41-602.11	Conveyor blade needs cleaned
			4-302.13	No sanitizer test strips in Dishwasher for bleach
			6-501.11	Flyes observed in the back prep area
			6-501.12	Floor Drains need cleaned
			4-602.11	Walk in cooler shelves need cleaned - old food stacks hanging off racks
		PF	3-501.17	No display of food in the walk in cooler
			4-602.13	Dry stall shelves need cleaned
			2-401.11	Employee drinks in food prep, served cleaning areas need a l.c. can container Food Service
✓			4-602.13	GASKETS need cleaned in all front line cooler equipment

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
D. Cooler	41F	Dinner Cooler	41	Sauce Heat	68F		
Dishwash	100 PPM	Sandwich Col	38	Booth Heat	78F		
Walk in Col	37F			meatballs	136F		
Pizza Cook	41F			meat sauce heat	83F		

Berkeley

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OBSERVATION TOTALS

PRIORITY: 4  
CORE: 7

PRIORITY FOUNDATION: 2  
TOTAL: 13

ESTABLISHMENT: Kings Hedgeville PERMIT NO.: \_\_\_\_\_ DATE: 8-21-19  
 ADDRESS: Lions Way CITY: Hedgesville STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: David Nolette Manager TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 10:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		3-304.15	Employee observed touching ready to eat food w/ bare hands + not wearing gloves. Must either touch food w/ gloves or use utensils to transfer food from pan to hot stamper or serving plate.
				-With new food code:
				1. must post inspection in front of house for customers to see or post a sign stating can be viewed upon request
				2. With yearly permit renewal will need + Mgr level food safety cert. sent in yearly. Can have one mgr for all it things under one owner.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM