

**West Virginia Department of Health &  
Human Resources  
Berkeley County Health Department**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Rutter's	Facility Type Food Service Establishment	
Licensee Name Rutter's Holdings, LLC	Facility Telephone # 304	
Facility Address 5021 Tabler Station Rd Inwood , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 04/24/2019	Total Time Spent 1.50

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Hot dog roller	163
Wok cooler	41
Sandwich case	38
Sandwich case left	38
Coffee/Creamer cooler	38
sandwich holding	142
creamier/milk station	
Upright cooler left	39
Upright cooler right	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Rerd sauce	135
Cheese	137
Sausage patties	110
Chili	141
Hot dog hot steam table	152
Roller meat	142
Food in prince castle	142

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmac hinekitchenbucket	chemheatchemic al		300-400		

**OPERATOR** - 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).

**Observed Critical Violations**

**Total # 2**

**Repeated # 0**

**3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING**

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Red sauce and patties held 125 and 110 f

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Several pans need recleaned, stored unclean

**Observed Non-Critical Violations**

**Total # 2**

**Repeated # 0**

**3-304.15 - GLOVES, USE LIMITATION**

**OBSERVATION:** When changing jobs in the kitchen, gloves need to be changed. Employee observed touching stickers, pans and raw onion watching the gloves. WV only mandates glove usage with ready to eat foods.

**3-602.12 - OTHER FORMS OF INFORMATION**

**OBSERVATION:** Food in coolers need to be dated for 7 days in the state of WVm after opening or fresh making food

**Inspection Outcome**

**Comments**

Risk based inspection

Disclaimer

Person in Charge

Sanitarian



**Twyla Bunny**



**Glenn GCO Ondick**