SF-1
Rev 3/08

West Virginia Department of Health & Human Resources
Berkeley Co Department of Health

FOOD ESTABLISHMENT INSPECTION REPORT

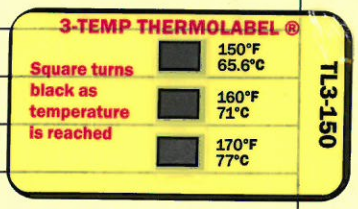
Violations cited in this report shall be corrected within the time frames specified below, but within a period no to exceed 10 calendar days for critical items (§ 8-105.11) or 90 days for non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 1 **NONCRITICAL** 3 **TOTAL** 4

ESTABLISHMENT: Gerrardstown Elementary **PERMIT NO.:** **DATE:** Nov 8, 2018
ADDRESS: 15 Dominion Rd **CITY:** Gerrardstown **STATE:** WV **ZIP:** 25420
PERSON IN CHARGE / TITLE: x Linda Light **TELEPHONE:** 304 229 1985
RECEIVED BY (SIGNATURE): x Linda Light **SANITARIAN (SIGNATURE):** Amy Edwards
INSPECTION TYPE: ROUTINE ☒ FOLLOW-UP ☐ COMPLAINT ☐ OTHER: **TIME:** 9:50 AM

Corrected	Critical	Repeat	Code Reference	Violation Description / Remarks / Corrections
			4602.13	guard on slicer blade needs cleaned
			6501.11	black coving needs secured to wall behind tilt skillet
			4203.11	thermometer in kitchen refrigerator not accurate reading 26° - milk temp 36 - digital 34
x	x		3501.17	tomato paste from Sept 8 + Ketchup Oct 19 out of original containers
				~~Chicken soup - Zeops - no date~~
				* When new equipment is installed, be sure person-in-charge is clear on testing methods (Sanitizer) (Dishmachine)
				Watch Best By dates on Gluten Free snacks
				~~Milk Best By Novta (Lindale)~~

3-TEMP THERMOLABEL ®
Square turns black as temperature is reached
150°F 65.6°C
160°F 71°C
170°F 77°C
TL3-150



Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
dishmachine	170	multi quat (150-400 ppm)	200 ppm	Hoshizaki refrig	34	hot box	181
						b. board	144
milk cooler (L)	35/30 Dom.	milk cooler (R)	38	True refrig		hamburgers	171