

Berkeley

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: 0
CORE: 13 TOTAL: 17

ESTABLISHMENT: DQ #1 Winchester Ave PERMIT NO.: _____ DATE: 11-4-19
ADDRESS: 822 Winchester Ave CITY: Netley STATE: WV ZIP: _____
PERSON IN CHARGE/TITLE: X Zachary Newcome TELEPHONE: _____
RECEIVED BY (SIGNATURE): Zach. N. SANITARIAN (SIGNATURE): [Signature]
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		4-602.11	Can opener - Blade needs cleaned
✓	✓		4-602.11	Vegetable Chopper needs cleaned - Blades
	✓		4-602.11	Walkin cooler. shelves need cleaned
			6-501.12	Walkin Freezer floors need cleaned
			4-602.13	Floor Freezer need cleaned + inside
			4-602.13	Black covered Holders need cleaned inside
			4-602.13	Black Blizzard Freezer needs cleaned inside including racks + baskets
			4-602.13	Cup Holders need dusted
			4-602.13	Brack Holder needs clean
			4-602.12	Top of microwave needs cleaned
			4-601.12	Cutting Board needs resurfaced
			6-501.12	Vents & surrounding Area of vents needs cleaned
			4-602.12	Fryer warmer needs cleaned
	✓		4-602.11	Grill Cooker needs cleaned inside (rocks)
			4-602.13	All Condiment Holders need cleaned inside
			6-501.12	All TV cables + connectors need dusted
			4-602.13	OJ Cooler needs cleaned inside
				With new food cert. MUST submit mgmt level food safety course cert. yearly starting June 2020

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walkin	41	Meat warmer	143F	Grill Cook	39F		
Hot holding	380F	Sandwich cooler	41F	OJ Cooler	37F		
Milk cooler	40F	Chili	155F				
Blizzard unit	37F	Fauc	135F				