

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Subway- Hedgesviile	Facility Type Food Service Establishment	
Licensee Name Avtar Singh	Facility Telephone # 304	
Facility Address 3790 Hedgesville Rd Hedgesville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/19/2018	Total Time Spent 3.05

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	54
Front cooler	36
Sandwich Prep	41
Soda cooler	41
Hot hold	145

Food Temperatures	
Description	Temperature (Fahrenheit)
Lemonaide	48
Pickles	48
Chicken stripes	48
Chicken breast	47.5
peppers	48
meatballs	135
Soup	147
Meatballs	44
Beef	49.5
Crab	48
Sliced sandwich meats	50
Tuna	51

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBucket	ChemicalChemical		0	quat	

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 # 3

Repeated # 0

2-102.11 - DEMONSTRATION OF KNOWLEDGE

This is a critical violation

OBSERVATION: The Person in Charge (PIC) is unable to demonstrate knowledge of food temperatures or concentration of sanitizer. Employee is most tenured employee in the building but has no knowledge of basic food safety.

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): All food in the walk in cooler (see temps) above 47.5-58 F. All food must be thrown out due to being above the food danger zone of 41F or below

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): 3 bay sink sanitizer, 0 ppm

Observed Non-Critical Violations

Total # 7

Repeated # 0

2-402.11 - HAIR RESTRAINTS

OBSERVATION: (CORRECTED DURING INSPECTION): Employee noted working in food preparation/cooking area without a hair restraint.

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: (CORRECTED DURING INSPECTION): Case of catering trays need stored off the floor 6 inches, observed sitting on the floor

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Gray dry stock shelves need repaired, rust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of high equipment in the sandwich making area needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Unused oven and cooler in back mop room needs cleaned and covered if storing, cooler needs cleaned inside

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walk in floors need cleaned under racks

6-501.16 - DRYING MOPS

OBSERVATION: Mops stored in bucket needs hung to dry

Inspection Outcome

Comments

Call when cooler is repaired, can use the two front coolers till repaired

Disclaimer

Person in Charge

Sanitarian



AVTAR SINGH



Glenn GCO Ondick