

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Peddler's Wagon	Facility Type Food Service Establishment	
Licensee Name Karl Eby	Facility Telephone # 304	
Facility Address 7475 Hedgesville Rd Hedgesville, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 03/30/2017	Total Time Spent 1.30

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Right Deli Cases	38
Prep Unit	38
Reach In Under Slicers	39
Left deli case	41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SprayBottle	Chemical				

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 1</b>  <b>Repeated # 1</b>  <b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> <i>Must date food in the sandwich case preped from the day before. If you prep the food that day and throw away at the end of the night, it does not need dated</i></p>

**Observed Non-Critical Violations**

**Total # 4**

**Repeated # 1**

**4-501.12 - CUTTING SURFACES**

*OBSERVATION: Cutting boards need bleached or resurfaced*

**4-502.11 - GOOD REPAIR AND CALIBRATION**

*OBSERVATION: Slicer cooler needs new gasket, torn.*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Left slicer needs cleaned, non food contact*

**4-602.13 - NONFOOD CONTACT SURFACES**

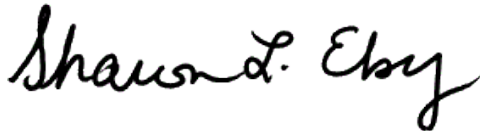
*REPEAT OBSERVATION Prep case needs cleaned inside and near top edges*

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



Sharon Eby

Sanitarian



Glenn GCO Ondick