SF-1
Rev 3/08

West Virginia Department of Health & Human Resources
Berkeley 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 not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 0 **NONCRITICAL** 2 **TOTAL** 2

ESTABLISHMENT: Gardner's Smoke Shack	**PERMIT NO.:**	**DATE:** 6-10-19	
ADDRESS: VAR	**CITY:** - Hedgesville	**STATE:** WV	**ZIP:**
PERSON IN CHARGE/TITLE: X Dave Gardner		**TELEPHONE:**	
RECEIVED BY (SIGNATURE): X Dave Gardner		**SANITARIAN (SIGNATURE):**	
INSPECTION TYPE: ROUTINE ☑ FOLLOW-UP ☐ COMPLAINT ☐ OTHER:		**TIME:** 10AM	

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-501.12	Cutting board needs bleached or resurfaced
				Soda cooler Sanitizer Station
			4-602.13	High Shelves need Dusted.
				As of July 1st WV will move to the 2013 Food Code - Letter To Follow

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Sm Cooler	32°F						
Soda Cooler	41°F						
Soda Cooler	39°F						