

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Sewell's Ribs and Chicken #1	Facility Type Mobile Food Unit	
Licensee Name Sewell's Ribs and Chicken #2	Facility Telephone # 540303-8550	
Facility Address 11 Tottenham Circle Martinsburg , WV	Licensee Address 11 Tottenham Circle Martinsburg , WV 25404	
Inspection Information		
Inspection Type Routine	Inspection Date 05/26/2018	Total Time Spent 0.75

Food Temperatures	
Description	Temperature (Fahrenheit)
coleslaw	45
pulled pork	50
fish	30
ribs	scan 60
french fries	frozen

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
<p>Total # 2 Repeated # 0</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: coleslaw-45; pulled pork-50; meat in Cambro-68 Prepped in Mobile unit-need ice around cold items and heat on meat</p> <p>7-102.11 - COMMON NAME This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Label bleach bottle</p>

Observed Non-Critical Violations
<p>Total # 0 Repeated # 0</p>

Inspection Outcome

Comments

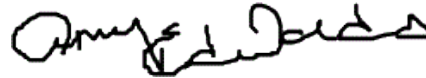
Wine Festival:
sinks set up; paper towels, soap, gloves, bleach, probe thermometer; hats; hot/cold water; 1 test strip(bringing more)-corrected
Place thermometer in cooler; Keep hands washed(sweat); Keep generator working

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards