



West Virginia Department of Health & Human Resources

Beekley Co Health Department

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: _____

PRIORITY FOUNDATION: _____

CORE: _____

TOTAL: _____

ESTABLISHMENT: <u>Pedal in Pints LLC</u>		PERMIT NO.:		DATE: <u>8-2-19</u>	
ADDRESS: <u>805 East Main Ave</u>		CITY: <u>Mingo</u>		STATE: <u>WV</u> ZIP: <u>25404</u>	
PERSON IN CHARGE/TITLE: <u>X Shannon L. Weber</u>		TELEPHONE: <u>304-839-5734</u>			
RECEIVED BY (SIGNATURE): <u>[Signature]</u>		SANITARIAN (SIGNATURE): <u>[Signature]</u>			
INSPECTION TYPE: ROUTINE <input type="checkbox"/>		FOLLOW-UP <input type="checkbox"/>		OTHER: <u>Opening</u> TIME: <u>1130</u>	
Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections	
				- HOT WATER in RESTROOMS!	
				- Refer to Request for inspection	
				All requirements met	
				→ Permit given to open & operate	
				\$ RT fee paid	

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM

Buckley County

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: _____

PRIORITY FOUNDATION: _____

CORE: _____

TOTAL: _____

ESTABLISHMENT: Patkin Pints, LLC PERMIT NO.: _____ DATE: August 1, 2019
 ADDRESS: 805 East Noble Ave CITY: Martinsburg STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: X Shannon L. Weber TELEPHONE: 304.839.5734
 RECEIVED BY (SIGNATURE): X Shannon L. Weber SANITARIAN (SIGNATURE): Om Edwards
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: Opening - Tavern TIME: 12am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
				- bleach
				- bleach pockets = 100ppm chlorine
				- hot/cold H ₂ O; soap; towels
				- air be - thermometer (purchase smaller version)
				- grease trap & label from city
				- pest control 7-29-19
				- attended food safety class Feb 19 2019
				- air gap 3 bay & vacuum breaker on map
				- disposable gloves
				- keep personal items labeled in refrigerator office
				- 2013 FDA Food Code on iPad (bar) cabinets
				- dumpster
✓				- Clean keg coolers -
✓				- clean ceiling in left restroom
				* - Hot H ₂ O in restrooms
✓				- clean mop sink (change hose over faucet)
				- Store in office not to be used

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<u>beer refrig</u>	<u>34</u>			<u>beer-keg cooler</u>	<u>38</u>		
<u>food refrig</u>	<u>38</u>						

Call when Hot H₂O is repaired
in Restrooms 304-267-7130