

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Jules of Inwood	Facility Type Mobile Food Unit	
Licensee Name Jules of Inwood	Facility Telephone # 304	
Facility Address 4976 Gerrardstown Rd Inwood , WV	Licensee Address PO BOX 307 Gerrardstown , WV 25420	
Inspection Information		
Inspection Type Routine	Inspection Date 06/12/2017	Total Time Spent 0.77

Equipment Temperatures	
Description	Temperature (Fahrenheit)
prep unit	32
refrigerator	36

Food Temperatures	
Description	Temperature (Fahrenheit)
fudge topping	117d
soft serve-choc/vanilla	25
soft serve-rasp/van	22

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical		100ppm	bleach	

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 # 1 Repeated # 0 3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING This is a critical violation <i>REPEAT OBSERVATION fudge topping-can opened and at room temperature-Topping in warmer 1t 117d-Label reads 140d(turned higher)</i> <i>Always follow label instructions-Label states to refrigerate when not in use-Can opened on shelf discarded</i></p>

Observed Non-Critical Violations

Total # 3

Repeated # 0

2-402.11 - HAIR RESTRAINTS

OBSERVATION: hair should be restrained-not touching shoulders

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: prep unit door gasket needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: refrigerator-several places need cleaned on underside of shelving

Inspection Outcome

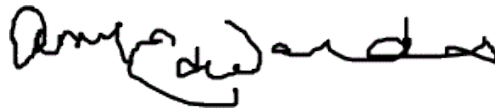
Comments

Disclaimer

Person in Charge

On file

Sanitarian



Amy ARE Edwards