

**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: 5  
CORE: 12

PRIORITY FOUNDATION: 2  
TOTAL: 19

ESTABLISHMENT: <u>Evergreen</u>		PERMIT NO.:		DATE: <u>9/17/2019</u>	
ADDRESS: <u>741 Middleway Pk</u>		CITY: <u>Inwood</u>		STATE: <u>WV</u> ZIP: <u>25428</u>	
PERSON IN CHARGE/TITLE: <u>X [Signature]</u>		TELEPHONE:			
RECEIVED BY (SIGNATURE): <u>X [Signature]</u>		SANITARIAN (SIGNATURE): <u>[Signature]</u>			
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/>		FOLLOW-UP <input type="checkbox"/>		COMPLAINT <input type="checkbox"/>	
				OTHER: <input type="checkbox"/>	
				TIME: <u>1:30pm</u>	
Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections	
			4-202.16	Dry Rice in storage shed stored on milk crates. Non-cleaneable surface (Need to purchase/make shelf).	
✓	✓		3-501.14	Chicken cooling at room temperature. (Need to cool in refrigerator).	
			4-501.11	Chest Freezer needs defrosted.	
			6-301.11 <sup>PF</sup>	Hand soap dispenser at handsink broken and needs repaired.	
			4-501.16	Observed employee wash hands in 3-Bay sink, should only wash hands in hand sink.	
	✓		4-602.11	Shelving in Walk-In refrigerator needs cleaned (mold)	
✓	✓		4-602.11	Wood cutting board in poor repair (Disposed at inspection).	
			4-501.11	Brown storage tote in poor repair.	
			4-501.11	Bottom of upright freezer needs repaired (cracked)	
			6-501.11	Drain on A/C unit draining on floor (needs extended over drain in floor).	
			7-102.11 <sup>PF</sup>	Chemical Bottles need labeled.	
	✓		4-602.11	Inside of meat grinder needs cleaned.	
			4-501.12	Cutting boards in poor repair and need replaced/resurfaced.	

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk-In	37°	Bucket	100 ppm.				
Fried Rice	135°	Soup	137°				
Roper	46.5°	white Rice	143°				
Beverage Air Pip	38°						



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

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INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER:  TIME: 1:30pm

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			6-501.11	Vent Covers for Hood missing and need replaced.
			6-501.14	Hood vents need cleaned.
✓	✓		4-602.11	# <del>Cleaver</del> stored in between prep unit + prep table.
			4-602.13	Gaskets on Beverage Air Prep unit need cleaned (mold)
			4-501.11	Gasket on Left door of Beverage Air Prep unit needs replaced (torn).
✓			3-302.12	Need to Label sauce bottles. Ingredient containers.

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