

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name AMVETS Post #38	Facility Type Food Service Establishment	
Licensee Name AMVETS Post 38 of Berkeley Co.	Facility Telephone # 304 274-1846	
Facility Address 186 Boat Dock Drive Falling Waters , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/13/2019	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Whirlpool cooler	38
Sandwich cooler	40
Walk in cooler	39
Wine cooler	
Beer coolers	39
Salad cooler	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysantizerbar3 bay,	chemchem		300	300-400quat	quat

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

Total # 7

Repeated # 1

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Peppers need date marked

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Hot relish 4-19, reg relish 5-22, and pickle relish 5-6 out of date. When you take product out of the original container and it is refrigerated, it must be thrown out after 7 days.

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Can opener blade needs cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION Ice machine needs cleaned inside, mold

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Multiple utensils need recleaned, stored with dried food stuffs on them

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): French fry cutter was unclean, old potatoes in the blades

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Flies observed in the kitchen

Observed Non-Critical Violations

Total # 2

Repeated # 1

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Dry stock shelves needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Kitchen hand sink needs repaired, missing at time of inspection.

Inspection Outcome

Comments
Risk based inspectioon

Disclaimer

Person in Charge

On file

Sanitarian

Glenn GCO Ondick