

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Burger King-Hedgesville	Facility Type Food Service Establishment
Licensee Name Craig Timoney, Inc.	Facility Telephone # 304 754-6775
Facility Address 248 Roaring Lion Drive Hedgesville, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 09/20/2017	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	40
Salad cooler	38
Drink cooler	40
Milk cooler	41
Hot fry warmer	184
Sandwich warmer	163

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot drawers on line	141

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3Baysink	chem				

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 # 4 4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation REPEAT OBSERVATION Walk in cooler racks need cleaned under racks and along the rails 6-501.111 - CONTROLLING PESTS This is a critical violation OBSERVATION: Flies on served in several areas of the unit</p>

Observed Non-Critical Violations

Total # 14

Repeated # 4

3-304.15 - GLOVES, USE LIMITATION

OBSERVATION: Burger King has a policy that all back of the house employees use gloves as according to the manager on duty and employees. Make sure that hands are being washed in between glove usage and that gloves are changed after performing one task such as making eggs for sandwiches then going to the sandwich line and making sandwiches. Glove usage is not an excuse for hand washing and gloves will get as unclean as bare hands.

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Top of the soda machines need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Legs and frames on all grill line, fryer, stainless steel areas, grease

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Onion speed rack needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Shelves under refrigeration line and hot sandwich holder needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Inside the drink cooler needs cleaned, especially around the rail system

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Top of the fryer hoods need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Inside the burger cooker hood needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Tops of monitors and wires need cleaned near the ceilings, dust.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walk in freezer floor needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors behind and under several pieces of equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Mop sink walls need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents need cleaned, grease and dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Fryer area wall, hosea and wires need cleaned, grease

Inspection Outcome

Comments

Disclaimer

Person in Charge


kim barron

Sanitarian


Glenn GCO Ondick