

West Virginia Department of Health & Human
Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Avanell's Heavenly Sweets	Facility Type Food Service Establishment	
Licensee Name Avanell's Heavenly Sweets	Facility Telephone # 304	
Facility Address 10673 Winchester Ave Bunker Hill , WV	Licensee Address 10673 Winchester Ave Bunker Hill , WV 25413	
Inspection Information		
Inspection Type Routine	Inspection Date 06/13/2017	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
sliding door refrig-right	35
sliding door refrig-left	40
walkin	

Food Temperatures	
Description	Temperature (Fahrenheit)
soft serve	24

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 # 6

Repeated # 1

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: hands need washed before handling food, after taking money and putting on gloves

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): chocolate fudge topping sitting out at room temperature-label reads "cover can and refrigerate when not in use"

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Hershey's syrup at room temperature-Label reads "refrigerate after opening"

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

This is a critical violation

OBSERVATION: baked goods should have a preparation date label

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several utensils found in drawer stored not clean

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: tiny ants in kitchen

Observed Non-Critical Violations

Total # 16

Repeated # 1

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: Pepsi-door gasket torn

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: upright freezer-door not closing tight

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: freezer inside walk-in-ice build up-needs defrosted

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: unused/empty refrigerator-temping 46-If using for food, temperature must hold 41-Check for needed repair

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: unused /empty refrigerator-shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: grill area needs cleaned-area beneath, lids to fryers, etc

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): inside microwave needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of chocolate warmer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dr Pepper-door gasket needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Coke refrig-door tracks need cleaned

5-501.116 - CLEANING RECEPTACLES

OBSERVATION: outside of trashcan needs cleaned

5-501.16 - STORAGE AREAS, ROOMS, AND RECEPTACLES, CAPACITY AND AVAILABILITY

OBSERVATION: mop sink must be accessible-covered with party/play items

5-502.11 - RECEPTACLE - FREQUENCY

OBSERVATION: trash behind building needs to be removed frequently and contained to prevent pest issues

6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING

OBSERVATION: round kitchen ceiling light-must be covered or bulbs shatterproof

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION trim missing from counter beside sink

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: back room needs to be organized-must be able to clean

Inspection Outcome

Comments

Please fax pest control to office: 304-263-8274

Disclaimer

Person in Charge

Sanitarian



Jennifer Andrews



Amy ARE Edwards