

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: 1

PRIORITY FOUNDATION: 2

CORE: 8

TOTAL: 10

ESTABLISHMENT: Berkeley Sp Brewery Co PERMIT NO.: _____ DATE: 3-9-20
 ADDRESS: 110 Michigan Ln CITY: Berkeley Springs STATE: WV ZIP: 25411
 PERSON IN CHARGE/TITLE: Karl Wagner TELEPHONE: _____
 RECEIVED BY (SIGNATURE): Karl Wagner SANITARIAN (SIGNATURE): R.S.
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 12:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			3-305.12	CONTAINERS of SUGAR / FLOUR + other CONTAINERS needs stored 6" off the floor.
		PF	3-602.11	outside of SUGAR + FLOUR containers need closed
			4-501.12	Floors need cleaned under equipment.
			4-602.13	upper shelves need cleaned. Also tops of Coolers.
			4-602.12	INSIDE microwave needs cleaned
		PF	3-501.17	DATE marking on individual meats in sandwich cooler
			4-901.12	Wet nesting in pans - needs to Air dry 15.
			4-602.13	Several gaskets needs cleaned
			6-501.11	Dry stock room (shelves) ceiling needs tiles replaced
			4-602.13	Dry stock shelves need cleaned
✓			4-602.11	Walk in shelves need closed -
				chlorine 1%

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Soups Hot	87F	3 Dry Stall	300-400				
Sandwich Cooler	38F	12g or 5, hot Cooler	37F				
		Walk in	38F				