SF-1
Rev 3/08

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

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 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 1 **NONCRITICAL** 2 **TOTAL** 3

ESTABLISHMENT: Little Tomatoes	**PERMIT NO.:**	**DATE:** 10-20-18	
ADDRESS:	**CITY:** Mbg	**STATE:** WV	**ZIP:**
PERSON IN CHARGE/TITLE: Brenda Wilhelm	**TELEPHONE:**		
RECEIVED BY (SIGNATURE): Brenda Wilhelm	**SANITARIAN (SIGNATURE):** Amy Edwards		
INSPECTION TYPE: ROUTINE ☒ FOLLOW-UP ☐ COMPLAINT ☐ OTHER: Annual	**TIME:** 940		

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
				Apple Harvest
+	+		4501.11	Bleach H2O too strong 200+/50
			6501.19	Hood filters + fryer need cleaned
			4203.11	calibrate probe thermometer
			*	Keeping Temp Log

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
BBQ	202	refrig	31				
Chicken	181						

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