

Berkeley

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: _____

PRIORITY FOUNDATION: _____

CORE: _____

TOTAL: _____

ESTABLISHMENT: *Purple Isis* PERMIT NO.: _____ DATE: *12-4-11*
 ADDRESS: *156 WINCHESTER AVE* CITY: *Mt. Gay* STATE: *WV* ZIP: *25405*
 PERSON IN CHARGE/TITLE: *X DANIEL V. HANSENBAUER* TELEPHONE: *304 262 6110*
 RECEIVED BY (SIGNATURE): *[Signature]* SANITARIAN (SIGNATURE): *[Signature] R.S.*
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: _____

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓			2-407.11	Hair observed only on 1 employee - must make sure all employees in food prep areas must have hair coverings
✓	✓		6-506.12	Floors need cleaned behind & under equipment
			4-602.11	CAN opener & blade needs cleaned
			4-602.13	Dry mix containers need outside cleaned
✓	✓		4-602.11	Several sharp kitchen knives need re-sharpened
			4-501.11	Walk in cooler shelves - peeling - needs repaired
	✓		4-602.11	Walk in cooler shelves need cleaned
			4-602.13	Cooler gaskets need cleaned
			4-501.11	Masterbilt cooler - shelves need repaired (rust)
			4-602.13	Carlise mobile hot holds need cleaned INSIDE
			4-501.12	Cutting boards need bleached or resurfaced
			4-602.13	High stainless steel shelves need cleaned
			6-501.12	hood filters need cleaned
			4-602.12	tops of cooking equipment need cleaned

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walking Cook	41F	near cooler grill	41F				
2 Down Cool	37F	Dish machine	50 to 60M				
Masterbilt Cook	39F	white Sear Cook	40F				
Sandwich BS	41F	2 Down glass cool	39F				