

**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 09/17/2018	Total Time Spent 1.57

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	41
Salad cooler	39
Drink cooler	40
Milk cooler	41
Hot fry warmer	157
Sandwich warmer	147

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3BaysinkGrillbuck ets	chemchem		300-4003 00-400	quat	

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 # 3 Repeated # 10</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Cuttingboard and food scoop stored in the salad cooler needs cleaned</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: Clean pan rack over produce sink needs cleaned, food and other material hanging from the rack</p> <p>6-501.111 - CONTROLLING PESTS This is a critical violation OBSERVATION: Flies are observed in the kitchen</p>

Observed Non-Critical Violations

Total # 15

Repeated # 10

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the grill/prep cabinets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Back onion rack needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the lettuce dicer needs cleaned, stored

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Legs, wheels and crossmembers need cleaned on the equipment in the kitchen

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Tops of the food warmers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bread racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Dry stock racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Tops of drink equipment need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Soap dispenser needs replaced in the womens restroom

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Drains and pipes going to the drains need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Mop sink walls and basin need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Wall wires, cords pipes and stainless around fryer area needs cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hoods need cleaned inside and out.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents need cleaned in the unit.

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



betty redman



Glenn GCO Ondick