

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



**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Peddler's Wagon	Facility Type Retail Food Store	
Licensee Name Karl Eby	Facility Telephone # 304 754-4800	
Facility Address 7475 Hedgesville Rd Hedgesville, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 03/30/2017	Total Time Spent 1.43

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Back Cooler	39
Cheese and meat	40
Drink cooler	38

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b>  <b>Repeated # 0</b>  <b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> All potentially hazardous food must have an expiration date on the product in the retail refrigeration cases.</p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> Eggs in the back room cooler need to have an expiration date on them, All have best buy dates only and are being imported from Maryland.</p>

<b>Observed Non-Critical Violations</b>
<p><b>Total # 1</b>  <b>Repeated # 0</b>  <b>3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK</b>  <b>OBSERVATION:</b> When repackaging bulk foods into smaller packages, you must place the expiration date from the original package on the new products, unless it is potentially hazardous, then it is 7 days.</p>

<b>Inspection Outcome</b>

<b>Comments</b>

Disclaimer

Person in Charge



sharon l. eby

Sanitarian



Glenn GCO Ondick