

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Jules of Inwood	Facility Type Mobile Food Unit	
Licensee Name Jules of Inwood	Facility Telephone # 304	
Facility Address 4976 Gerrardstown Rd Inwood , WV	Licensee Address PO BOX 307 Gerrardstown , WV 25420	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 05/02/2019	Total Time Spent 1.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
prep unit	41
refrigerator	38
mix cooler-outside	34

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
soft serve	23

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical		50ppm	bleach	

**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**

**Total # 5**

**Repeated # 1**

**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Per topping can labels, store unopened containers at room temperature. Opened cans must be refrigerated. 4 cans found at room temperature

**3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** chocolate sauce to be heated to 140degrees-temp of 118-120degrees taken-Dial adjusted on unit

**4-601.11(A) - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** splash area on both shake machines needs cleaned-top of spindle

**4-601.11(A) - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** empty mix cooler(outside) needs thoroughly cleaned (black/mold)

**6-501.111(C)\* - APPROVED METHODS OF CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION:** mouse droppings observed in corner cabinets

**Observed Non-Critical Violations**

**Total # 4**

**Repeated # 1**

**4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION**

REPEAT OBSERVATION True refrigerator-right door gasket torn on corner

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** True refrigerator-several shelves need more thorough cleaning

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** drip area of ice machine needs cleaned(pan)

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Ceiling light cover broken

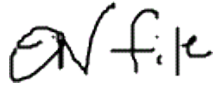
**Inspection Outcome**

**Comments**

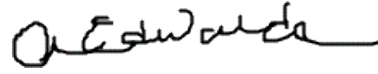
\*Good job with handwashing and glove usage!  
12 noon-weekday opening time

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**