

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Subway- Hedgesviile	Facility Type Food Service Establishment	
Licensee Name Avtar Singh	Facility Telephone # 304	
Facility Address 3790 Hedgesville Rd Hedgesville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/28/2019	Total Time Spent 0.97

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	38
Front cooler	39
Sandwich Prep	41
Soda cooler	38
Hot hold	156

Food Temperatures	
Description	Temperature (Fahrenheit)
Soup	138
Meatballs	146
Turkey	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBucket	ChemicalChemical		300-400	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

Total # 3

Repeated # 2

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: Employee observed not washing hands before making a sandwich when she changed gloves and did not wash hands before regloving

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Walk in cooler shelves need cleaned

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink in the front sandwich area being used as storage area for used utensils, must be for hand washing only

Observed Non-Critical Violations

Total # 7

Repeated # 2

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Walk in cooler shelves need repaired, rust

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Gasket needs repaired, torn

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Tops of multiple pieces of equipment need cleaned, dust

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean pans are being stored or stacked without being air-dried first..

6-501.111 - CONTROLLING PESTS

OBSERVATION: Live spiders and webs in the mensroom

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: Old or unused equipment in back room needs off the floor or rehomed so cleaning can be done under equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment

Inspection Outcome

Comments

Disclaimer

Person in Charge



cynthia Harding

Sanitarian



Glenn GCO Ondick