



West Virginia Department of Health & Human Resources

Berkeley

Health Department

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: 5

PRIORITY FOUNDATION: 0

CORE: 16

TOTAL: 21

ESTABLISHMENT: Hogan's PERMIT NO.: _____ DATE: 1-10-20
 ADDRESS: 115 Retail Commons CITY: Mtbg STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Adam Agateky / General manager TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature] R.S.
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓	✓	6-501.12	Floor drains need cleaned (mold)
		✓	4-602.11	Dry/clean equipment rack in Dishroom
		✓	6-501.11	Tile floor needs repaired in the Dishroom + Kitchen
		✓	6-501.12	Walls in dishroom + under seal on dish area needs repaired + cleaned (mold)
		✓	4-602.13	Tops of all equipment in the kitchen needs cleaned
✓	✓	✓	4-602.13	Server Deli cool cooler needs cleaned inside.
		✓	4-602.13	All speed/battery racks need cleaned
		✓	4-602.13	Dry stock racks need cleaned
		✓	4-501.11	Several racks starting to rust + needs repaired + replaced in dry stock, coolers + walk-ins.
✓		✓	4-602.13	Soda rack needs cleaned
✓		✓	4-602.13	Outside of the ice machine needs cleaned
		✓	6-501.12	Ceiling tiles need cleaned in the kitchen
✓	✓	✓	4-602.11	Kitchen stainless steel shelves need cleaned + storage

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM

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OBSERVATION TOTALS: PRIORITY: 5 PRIORITY FOUNDATION: 0
CORE: 16 TOTAL: 21

ESTABLISHMENT: Logan's PERMIT NO.: _____ DATE: 6-10-20
 ADDRESS: 115 Retail Center CITY: Ntbs STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Adam Desjardis / General Manager TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓	✓	4-602.3	Tie racks need cleaned (storage)
✓	✓	✓	4-602.11	Wall in cooler shelves need cleaned
✓	✓	✓	4-602.11	Old food stuffs + fungus hanging from rack
✓	✓	✓	4-602.11	All meat room racks need cleaners
		✓	4-602.13	Grill stand needs cleaned (mold)
		✓	4-501.12	Curtain boards need bleached or resurfaced
		✓	4-501.11	Multiple door gaskets need replaced
		✓	4-501.11	Delfield's Freezer, not working at time of inspection - needs repaired
		✓	4-501.12	TV's monitors, cook high lights need tested
				All priorities were fixed some as inspector observed areas for improvement. Safety percent of core fixed - Inspector will ok to reopen - reinspection will occur because of the closing between 30-45 days to see improvement -

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM