

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Taylor's Farm Market DBA Cider Press Deli & Grill	Facility Type Food Service Establishment
Licensee Name Robert Taylor & Ryan Taylor	Facility Telephone # 304 279-5800
Facility Address 178 Pilgrim St Inwood , WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 01/19/2017	Total Time Spent 2.02

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Salad Cooler	38-41
Prep Unit	37-41
Two door reachin Cooler	39
Server Fridge	36
Pie Display	38-41
Soup Hot Holds	142-171
Meat warmers	160-180
Front Mini Fridge	38
Small front drink display	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Peaches in salad cooler	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3BaySinkKitchenSanitizerBucketsGrilllinesanitizerbucket	ChemicalChemical		20020 0200		QuaternaryQuaternary

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 # 0

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: Employee observed not washing hands between glove usage.

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Scoops without handles down in food product. Handles must be out of product.

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cooked bacon sitting out not above 135F, bacon 127F. Need to use time if not hot holding above 135F.

Observed Non-Critical Violations

Total # 4

Repeated # 0

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Restroom vents observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dressing cooler door handles loose.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Few shelves holding spices observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Bottom shelf of right back reachin freezer observed not clean.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

Time is used for salad condiments. Check temperature on pie display bottom is at temp top is not, only a few products that require temperature control in pie display.

Disclaimer

Person in Charge

Sanitarian



Michele Stewart



Robert RAD Deener