

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: 2

PRIORITY FOUNDATION: 1

CORE: 4

TOTAL: 12

ESTABLISHMENT: Berkeley Spring Center PERMIT NO.: \_\_\_\_\_ DATE: 3-4-20  
 ADDRESS: 456 Autumn Acre Rd CITY: Berkeley Springs STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: X Charles Griffith, Administrator TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): X Charles Griffith SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 2:00pm

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Floors under equipment need cleaned
			4-602.13	Speed racks need cleaned
			4-602.13	Inside prep area drawer (right side) needs cleaned
	✓		4-602.11	Walk in cooler shelves need cleaned and drawers/drawers/grocery on shelves
✓	✓		4-602.13	Bottom shelves need cleaned on prep tables + legs
			4-602.11	Can opener blade needs cleaned
			4-602.13	Tops of cooling equipment needs cleaned
		PF	4-602.11B	Outside of Mixer needs cleaned
			6-501.12	Top of the Dish machine needs cleaned
			4-602.13	Tops of metal Delivery boxes need dusted

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Middle cooler 1	41F	Small Dessert Chl	39F	3 Bay Sink	200ppm		
2	41F	Dish machine	180F				
Tray rack	35.6						
Walk in Cooler	40F						

