WEST VIRGINIA DEPARTMENT OF HEALTH AND 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 10 calendar days for critical items (§ 8-405.11) or 90 days for noncritical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 3 **NONCRITICAL** 14 **TOTAL** 17

ESTABLISHMENT: Burger King **PERMIT NO.:** **DATE:** 11/30/2009

ADDRESS: 66 Cordial Ct **CITY:** Falling Waters **STATE:** WV **ZIP:** 25419

PERSON IN CHARGE / TITLE: X Tonya Waldron **TELEPHONE:** (304) 274-1461

RECEIVED BY (SIGNATURE): X Tonya Waldron **SANITARIAN (SIGNATURE):** Amy Edwards CP

INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT (OTHER:) operating **TIME:** 10:14 AM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			6-501.12	Cleaning, Frequency/Restrictions - lobby-tops of equipment need dusted	
X		X	4-501.114	Chem.San., Temp./pH/Concentr./Hard.* - spray bottles/buckets of sanitizer too strong-200 ppm	
				(all from sink sanitizer)-having problems with regulating sink dispenser	
			4-602.13	Nonfood-Contact Surfaces - both bun rack storage areas need cleaned	
			6-501.14	Clean. Vent. Sys., Prev. Discharge - hood around deep fryers needs cleaned	
			4-602.13	Nonfood-Contact Surfaces - gaskets on bfast/burger freezer need cleaned	
			4-602.13	Nonfood-Contact Surfaces - shelving in ketchup/mustard refill area needs cleaned	
			4-602.13	Nonfood-Contact Surfaces - lid of clear utensil bin needs cleaned	
X		X	4-601.11	Clean Sight/Touch-No Accum/Encrust.* - pans stored not clean	
			4-901.11	Equipment and Utensils, Air-Drying - pans need to air dry before storing	
			6-501.12	Cleaning, Frequency/Restrictions - vents on outside of ice machine need cleaned	
			6-501.12	Cleaning, Frequency/Restrictions - floor drains/grates need cleaned	
			4-602.13	Nonfood-Contact Surfaces - drive thru-table beneath cup holder needs cleaned	
			4-602.13	Nonfood-Contact Surfaces - tray holding ice cream toppings needs cleaned	
X			2-301.14	When to Wash* - handwashing-should be done between tasks or before putting on new gloves	
			6-501.12	Cleaning, Frequency/Restrictions - storeroom floor needs cleaned	
			2-302.11	Fingernail Maintenance - fingernail polish not approved	
			4-203.12	Ambient Temp. Measuring Devices - cheese refrig-discard inaccurate thermometer-use one on back wall	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
spray bottle	200 ppm	cloth bucket	200 ppm	fish	155	chicken tenders	151
tots	136	cheese refrig	41	front refrig	41	3 bay sink	175 ppm
walk-in	34	whopper	139				