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 5 **NONCRITICAL** 7 **TOTAL** 12

ESTABLISHMENT: Pop's Sub Shop	**PERMIT NO.:**		**DATE:** 12/8/2009
ADDRESS: 446 Hack Wilson Way	**CITY:** Martinsburg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: Dave Shade / Owner		**TELEPHONE:** (304) 260-9090	
RECEIVED BY (SIGNATURE): X Sandra Trumbauer	**SANITARIAN (SIGNATURE):** Jennifer Beamer		
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:			**TIME:** 03:24 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			6-501.113	Storing Maintenance Tools - Mop water must be dumped after use.	
			6-501.12	Cleaning, Frequency/Restrictions - Back room needs organized	
X			2-102.11	Demonstration of Knowledge* - Person in charge could not demonstrate knowledge of safe food handling.	
			4-202.16	Nonfood-Contact Surfaces - Do not use cardboard in freezer	
X			3-501.16	Hot and Cold Holding* - Top of prep unit not 41°F or lower	Tomato 45
			3-304.12	In-Use Utensils/Between-Use Storage - Wiping cloth not store in sanitizer solution	
X			3-501.17	Ready-to-Eat Food, Dating* - Pull Mexican meat and American Cheeseafter 7 days	
X			3-302.11	Separation/Packaging/Segregation* - Eggs stored over ready-to-eat food	
			6-501.11	Repairing - Toilet in women's bathroom not flushing	
			6-501.12	Cleaning, Frequency/Restrictions - Vent in women's bathroom needs cleaned	
			6-501.11	Repairing - Floor in men's bathroom in poor repair	
X			4-501.114	Chem.San., Temp./pH/Concentr./Hard.* - Sanitizer concentration too strong in spray bottle	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
Hot hold	150°F +	Pickles	43° F				