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 8 **NONCRITICAL** 18 **TOTAL** 26

ESTABLISHMENT: Appleland Market & Diner **PERMIT NO.:** **DATE:** 12/17/2009

ADDRESS: 9641 Winchester Ave **CITY:** Bunker Hill **STATE:** WV **ZIP:** 25413

PERSON IN CHARGE / TITLE: Salvatore Friscia / owner **TELEPHONE:** (304) 229-5502

RECEIVED BY (SIGNATURE): Salvatore Friscia **SANITARIAN (SIGNATURE):** Amy Edwards

INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT (OTHER:) probation **TIME:** 08:19 AM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			4-501.12	Cutting Surfaces - cutting boards need bleached	
	X		6-501.12	Cleaning, Frequency/Restrictions - deep fryer needs cleaned on the outside/also table	
			6-501.14	Clean. Vent. Sys., Prev. Discharge - hood & filters need cleaned	
X	X		3-501.17	Ready-to-Eat Food, Dating* - all food must be date marked	
X			3-302.11	Separation/Packaging/Segregation* - food must be covered when stored	
	X	X	4-903.11	Equip./Uten./Lin./Sing.-Ser/Use Art. - plates should be stored inverted	
	X		4-203.12	Ambient Temp. Measuring Devices - new thermometer needed in kitchen refrigerator	
X			3-301.11	Contamination from Employees' Hands* - disposable gloves must be changed between jobs	
	X	X	4-202.16	Nonfood-Contact Surfaces - cloth & paper towels not a cleanable surface	
			4-602.13	Nonfood-Contact Surfaces - inside microwave needs cleaned	upper area/door
		X	4-301.12	Warewashing, Sink Requirements - sink stopper needed	
			6-501.12	Cleaning, Frequency/Restrictions - floor needs cleaned: kitchen perimeters, storeroom & backroom	
	X		6-501.12	Cleaning, Frequency/Restrictions - piping under 3 bay sink needs cleaned	
			3-501.13	Thawing - food should be not be thawed on counter (under running water or in refrig)	
X		X	4-501.114	Chem.San., Temp./pH/Concentr./Hard.* - wiping cloth bucket chlorine too high	
			4-302.14	Sanitizing Solution Testing Devices - test strips needed for bleach(chlorine)	
			4-602.13	Nonfood-Contact Surfaces - dishmat beneath drainer needs cleaned	
X		X	4-601.11	Clean Sight/Touch-No Accum/Encrust.* - silverware bin needs cleaned inside/needs covered	
			4-501.11	Good Repair and Proper Adjustment - defrosting needed:ice cream freezer & chest freezer near restrooms	
			6-501.12	Cleaning, Frequency/Restrictions - inside trashcan cupboards need cleaned	
			4-502.11	Good Repair and Calibration - probe thermometer needs calibrate(just one of three)	
	X		5-501.116	Cleaning Receptacles - mop sink/wall needs cleaned	
		X	3-304.12	In-Use Utensils/Between-Use Storage - ladle should not be stored in food overnight	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
refrigerator-kitchen	37	sink	50 ppm	sausage gravy	170	sausage	159

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NUMBER OF VIOLATIONS: CRITICAL 8 **NONCRITICAL** 18 **TOTAL** 26

ESTABLISHMENT: Appleland Market & Diner	**PERMIT NO.:**		**DATE:** 12/17/2009
ADDRESS: 9641 Winchester Ave	**CITY:** Bunker Hill	**STATE:** WV	**ZIP:** 25413
PERSON IN CHARGE / TITLE: Salvatore Friscia / owner		**TELEPHONE:** (304) 229-5502	
RECEIVED BY (SIGNATURE): Salvatore Friscia	**SANITARIAN (SIGNATURE):** Amy Edwards		
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT (OTHER:) probation		**TIME:** 08:19 AM	

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
X			2-401.11	Eating, Drinking, or Using Tobacco* - cigarette ashes in backroom	
X		X	4-601.11	Clean Sight/Touch-No Accum/Encrust.* - food processor stored not clean	
X		X	4-601.11	Clean Sight/Touch-No Accum/Encrust.* - slicer needs cleaned thoroughly	
				Reinspection fee - 25.00	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
refrigerator-kitchen	37	sink	50 ppm	sausage gravy	170	sausage	159

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NUMBER OF VIOLATIONS: CRITICAL 1 **NONCRITICAL** 2 **TOTAL** 3

ESTABLISHMENT: Appleland Market & Diner	**PERMIT NO.:**		**DATE:** 12/17/2009
ADDRESS: 9641 Winchester Ave	**CITY:** Bunker Hill	**STATE:** WV	**ZIP:** 25413
PERSON IN CHARGE / TITLE: Salvatore Friscia / owner		**TELEPHONE:** (304) 229-5502	
RECEIVED BY (SIGNATURE): Salvatore Friscia	**SANITARIAN (SIGNATURE):** Amy Edwards		
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT (OTHER:) probation-retail			**TIME:** 08:30 AM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			4-602.13	Nonfood-Contact Surfaces - soda can holders need cleaned	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - popcorn machine needs cleaned inside	
			6-501.12	Cleaning, Frequency/Restrictions - floor needs cleaned behind potential serving area	
				Sneeze guards will be needed over potential serving areas	

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