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

ESTABLISHMENT: Bob's Carryout	**PERMIT NO.:**	**DATE:** 12/29/2009
ADDRESS: 130 N Raleigh St	**CITY:** Mtbg **STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: Robert Widmyer		**TELEPHONE:** (304) 263-1191
RECEIVED BY (SIGNATURE): Robert Widmyer	**SANITARIAN (SIGNATURE):** Amy Edwards	
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:		**TIME:** 12:03 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			5-205.11	Handwashing Sink - handsink needs to be accessible-blocked by cooker	
		X	4-302.14	Sanitizing Solution Testing Devices - chlorine test strips needed	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - slicer needs cleaned thoroughly	
X		X	4-501.114	Chem.San., Temp./pH/Concentr./Hard.* - bleach bucket & spray bottle concentration too strong	
				(change every 4 hrs or when water is soiled)	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - prep unit needs cleaned inside	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - 2 door refrig shelving & bottom needs cleaned	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - cheese grinder needs cleaned thoroughly	
X			3-501.17	Ready-to-Eat Food, Dating* - date marking needed for food kept over 24 hrs-(meat,etc)	
			6-501.12	Cleaning, Frequency/Restrictions - walk-in floor needs cleaned	
			6-501.11	Repairing - restroom faucet dripping	
X			3-301.11	Contamination from Employees' Hands* - gloves need to be changed between tasks	
			6-501.11	Repairing - restroom-stained ceiling tiles need replaced	
				* Will reinspect in 7-10 days for corrections	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
ground beef	151	sauce	154	prep unit	38	2 door refrig	40
walk-in	40						

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 2 **NONCRITICAL** 1 **TOTAL** 3

ESTABLISHMENT: Bob's Carryout	**PERMIT NO.:**	**DATE:** 12/29/2009
ADDRESS: 130 N Raleigh St	**CITY:** Mtbg **STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: X Robert W Dwyer		**TELEPHONE:** (304) 263-1191
RECEIVED BY (SIGNATURE): X Robert W Dwyer	**SANITARIAN (SIGNATURE):** Amy Edwards AE	
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT (OTHER:) routine-retail		**TIME:** 12:03 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
X			3-101.11	Safe/Unadult./Honestly Presented* - shell eggs expired	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - bottom of milk/egg refrigerator needs cleaned	
			6-501.12	Cleaning, Frequency/Restrictions - door tracks on soda coolers need cleaned	

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