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** 5 **TOTAL** 7

ESTABLISHMENT: Subway in Rt. 9 Shell **PERMIT NO.:** **DATE:** 1/5/2010

ADDRESS: 1171 Hedgesville Rd. **CITY:** Martinsburg **STATE:** WV **ZIP:** 25401

PERSON IN CHARGE / TITLE: Cathy Beard **TELEPHONE:** (304) 596-2472

RECEIVED BY (SIGNATURE): Cathy Beard **SANITARIAN (SIGNATURE):** Jennifer Beamer

INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER: **TIME:** 03:15 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			4-602.13	Nonfood-Contact Surfaces - Clean condenser & fans in small walk-in fridge.	
			4-903.11	Equip./Uten./Lin./Sing.-Ser/Use Art. - All boxes of food and single service items must be stored off the floor	
X			4-602.11	Food-Contact Surfaces and Utensils* - Ice machine needs cleaned inside	
X			4-602.11	Food-Contact Surfaces and Utensils* - Bins holding clean lids need cleaned inside (bread debrea)	
			6-501.12	Cleaning, Frequency/Restrictions - Hood vents need cleaned	
			4-901.11	Equipment and Utensils, Air-Drying - Dishes must air dry prior to being stacked and stored.	
			4-602.13	Nonfood-Contact Surfaces - Soda machine needs cleaned around and between dispensers	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
Brown Walk-in	40°F	Hot hold	138° F	Prep Unit	39° F	Green fridge	40°F

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NUMBER OF VIOLATIONS: CRITICAL 2 **NONCRITICAL** 4 **TOTAL** 6

ESTABLISHMENT: Rt 9. Shell	**PERMIT NO.:**		**DATE:** 1/5/2010
ADDRESS: 1711 Hedgesville Rd	**CITY:** Martinsburg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: Cathy Beard		**TELEPHONE:** (304) 263-9699	
RECEIVED BY (SIGNATURE): Cathy Beard	**SANITARIAN (SIGNATURE):** Jennifer Beamer		
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER: Retail			**TIME:** 03:15 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
X			3-302.11	Separation/Packaging/Segregation* - Do not store eggs over drinks (or any ready-to-eat food)	
X			3-501.17	Ready-to-Eat Food, Dating* - Open hotdogs in walk-in need date marked to be used within seven days	
			4-602.13	Nonfood-Contact Surfaces - Need to clean under shelving in walk-in.	
			6-501.11	Repairing - Cabinet facings in poor repair (looks poor)	
			4-501.11	Good Repair and Proper Adjustment - Novelty icecream case needs defrosted	
			6-501.12	Cleaning, Frequency/Restrictions - Light shields need cleaned	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
Walk-in	40° F	Hotdogs	150° F				