

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 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j)

OBSERVATION TOTALS: PRIORITY: 3 PRIORITY FOUNDATION: 2
CORE: 10 TOTAL: 15

ESTABLISHMENT: Palace Lounge PERMIT NO.: _____ DATE: 9-23-14
 ADDRESS: Edwin Miller Blvd CITY: Morgantown STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: X Brandon Lawton TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 3:24

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	PF		2-301.15	Hand Sink had lemons & Limes sitting in it - MUST only use AS A Hand Sink
			4-602.13	Dry stall shelves need cleaned
✓	✓		4-602.11	Several Sharp Kitchen Knives need rechecked
			4-501.12	Cuttingboards need bleached or resurfaced
✓	✓		4-602.14	Cup opener + blade needs cleaned
			6-501.11	Floors observed in the kitchen
			4-602.12	Microwaves need cleaned INSIDE
			6-501.12	Ceiling intake vents need Dusted
			4-602.13	Top Microwave shelf need cleaned
			6-501.12	hood vents need cleaned
			6-501.12	ifloors behind & under equipment need cleaned
	PF		4-302.14	No Sanitizer test strip found in the kitchen
	✓		4602.11	Walkin cooler shelves need cleaned
			4-602.13	Seasoning shelf needs cleaned
			4-602.13	Chamberlain stand needs cleaned
				W Ith the new Food Code A. Must post inspection at put up year on our's soon to see inspection B. Must submit next level Food Safety as certificate yearly w/ permit renewal/6-2015

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Soup	136	Dishwasher	166°F				
Hot Ju	138	Walkin cooler	37°F				
Brown Gravy	136	True Cooker	401°F				
Sandwiches	38	Beer Cooker	402				