

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
CORE: 7

PRIORITY FOUNDATION: 2
TOTAL: 12

ESTABLISHMENT: Wing STOP PERMIT NO.: _____ DATE: _____
 ADDRESS: Foxcroft Ave CITY: Wethers STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: X Allyx Calvert Assistant manager TELEPHONE: 681-247-2165
 RECEIVED BY (SIGNATURE): X Allyx Calvert SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10:37

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-301.11	No Soap at sink in Between 2+3 Bays.
			6-501.12	Floors need cleaned Behind + under equipment.
✓	✓		4-901.11	WET nesting observed in clean pans
			4-602.11	Multiple clean pans need recleaned stored w/ out food stuffs on them
		✓	4-602.12	WALK IN cooler shelves need cleaned
			6-501.11	Freezer needs repaired - ice buildup in Floor + Door frame + seal
		✓	4-602.12	entire hot cheese machine needs cleaned - inside + out
			4-602.13	stainless steel shelves under SAUCES need cleaned
			4-602.11	Scale needs cleaned
			4-501.12	CUTTING board needs resurfaced or bleached
			4-602.13	GASKETS need cleaned on multiple cooler case Doors
			4-501.11	Several white cooler shelves need repaired - rust.

+ MUST POST INSPECTION ON A SIGN STATING INSPECTION CAN BE VIEWED BY THE PUBLIC

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in Lin	39°F	Hot water Disp	46°F				
Refriger Air	39°F	Hot water max.	136°F				
Hand Wash	40°F						
Soda Cook	47°F	Sanitizer	300-400				