

**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.i.)

OBSERVATION TOTALS: PRIORITY: 0 PRIORITY FOUNDATION: 0  
CORE: 6 TOTAL: 6

ESTABLISHMENT: Quality Inn Spring Mills PERMIT NO.: \_\_\_\_\_ DATE: 9-6-18  
 ADDRESS: 77 Jackson Dr CITY: Spring Mills STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: X Sabrina Harmon TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): Sabrina Harmon SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 8:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	Tops of Standup Freezer + Coolers need <sup>Tea machine</sup> DUSTED
			6-501.114	Old equipment needs thrown out or dusted wrapped in plastic + stored away
			4-501.11	Stand up freezer handle needs repaired
			6-501.12	Floor down needs cleaned
			4-602.13	Top of Small Cooler needs (Dusting) <sup>Also cooler &amp; Juice machine</sup>
			4-602.13	Inside juice machine needs clean
				- gave sign to post to inspectors or they can post own sign
				- remember to turn in yearly w/ permit renewal copy of mgr staff cert.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Cooler	39F	Juice mach	41F				
3 Fry	200-300						
Sm Cooler	40F						
Hot Essences	129F						

use time