

Morgan

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: 7
CORE: 18

PRIORITY FOUNDATION: 2
TOTAL: 27

ESTABLISHMENT: Country Inn PERMIT NO.: _____ DATE: 3-5-20
 ADDRESS: 110 S. Washington CITY: Marble Springs STATE: WV ZIP: 25411
 PERSON IN CHARGE/TITLE: Scott Collins Chf TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11:16

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.11	Inside ICE machine needs cleaned (out)
✓	✓		3-501.12	Brownies 2-9 + 2-29 out of DATE
			4-602.13	TOP of ICE machine, High Shelves need DUSTED
			4-501.12	Curtain boards need bleached or resurfaced
✓	✓		3-501.16	Butter in a bowl 74F must be kept below 41F or use TIME AS A CONTROL
			6-501.11	COVING needs repaired in tile kitchen
			4-501.11	DINNER CASE needs new gaskets - Tom (repair)
			4-602.13	Salamander needs cleaned
			4-602.13	Charbroiler stand needs cleaned
✓	✓		4-602.13	TOP of oven needs cleaned
			3-501.17	Crab dip out of DATE 2-8 + 2-29
			6-501.11	POT + PAN SINK WALL needs repaired - Holes in walls
			6-501.12	Air vents need cleaned
✓	✓		6-501.11	Back hand sink faucet broken
			4-602.11	Can opener 2 blade needs cleaned
✓	✓		4-602.13	TOP of the STEAMER needs cleaned
			4-602.11	Full buckets of TONGS & LADLES need recleaned include the Blue Bucket

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Soup - HEAVY	36-135	STEAMTABLE	141F				
Fried - WHITE	36	Dinner CS	41F				
Salad CS	37	DRINK AREA	38F				
Butter	74F						

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OBSERVATION TOTALS

PRIORITY: 17
CORE: 18

PRIORITY FOUNDATION: 2
TOTAL: 27

ESTABLISHMENT: Country Inn PERMIT NO.: _____ DATE: 3-5-20
 ADDRESS: 110 S. Washington CITY: Berkeley Springs STATE: WV ZIP: 25411
 PERSON IN CHARGE/TITLE: Scott Collins TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature] R.S.
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11:15

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Bare wood shelves in back kitchen need painted - bare wood skulls in general decline.
			4-501.11	metal utensil bin needs repaired (rust)
			6-501.12	Floors need cleaned behind + under equipment
			6-501.14	old equipment in back room by walk-in - needs cleaned & wrapped in plastic protect from contaminants
			6-501.11	Walk-in freezer condenser + door need repaired & built up
✓	✓		4-502.11	Walk-in cooler shelves need cleaned - old food stuffs + other contaminants grown on shelves
			6-501.11	STAINLESS steel/STEEL shelves + legs need repaired
		PI=	4-501.14	Dish machine temp - keep between 50-100 ppm
		PI=	4-302.04	No chlorine testing device on property for the Dish machine.
			6-501.11	Dish area floor needs repaired -
			6-501.11	Dry stack shelves (3') need repaired rust
			4-502.13	TOPS of Drill equipment in server area needs dusted

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in Cooler	39°	Dish machine	7200 ppm				
Refrigerator - SM	40°						