

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: 5

PRIORITY FOUNDATION: 0
TOTAL: 8

ESTABLISHMENT: Gus's BBQ PERMIT NO.: _____ DATE: 1-27-20
 ADDRESS: 930 Middleway Pike CITY: INWOOD STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: x Brandon Hess TELEPHONE: _____
 RECEIVED BY (SIGNATURE): x Brandon Hess SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:14

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		3-501.16	WITHAWING meat chese on counter must THAN + keep in cooler until ready to bake - 56F
			4-501.11	Fry CUTTER need work repaired - can NOT use duct tape → NOT smooth + easily cleanable
			4-602.13	Gaskets need cleaned in multiple units
✓	✓		4-602.11	Multiple sharp Knives + bucket stored in need cleaned
✓	✓		4-602.11	INSIDE utencil container needs cleaned (on abs)
			4-602.12	Charbroiler + surrounding area needs clean (carbon)
			6-501.12	Floors under + behind equipment needs clean
			2-401.11	Employee drinks must have lid + straw if in food prep areas
				- By June 2020 must submit yearly a copy of a mgr level Food Training Certi.
				- MUST post a sign so customers can ask to see your latest Health Inspection or use the one provided to you today.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Fried Ice Cream	39F	MAC + chese (bites)	135F	Beer Cooler	39F		
MAC + chese (tray)	56F	Quart Bucket	300PPM	Sandwich Cooler	39F		
Green beans	136F	Supervisor Cooler	39F				
Baked Beans	143	Counter installed	91F				