

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: 6
CORE: 89

PRIORITY FOUNDATION: 1
TOTAL: 16

ESTABLISHMENT: AC+T Falling Waters PERMIT NO.: _____ DATE: 9/17/2019
 ADDRESS: 18 Darla Ave CITY: Falling Waters STATE: WV ZIP: 25419
 PERSON IN CHARGE/TITLE: x Charlotte Lynch TELEPHONE: _____
 RECEIVED BY (SIGNATURE): x Charlotte Lynch SANITARIAN (SIGNATURE): Keith Allen
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10:00 am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓			2-402.11	Employees working in food preparation area without hats or hairnets
			4-501.11	Subway cutting board in poor repair and needs replaced.
✓	✓		4-602.11	Slicer needs cleaned
			6-501.16	Mops need to Air Dry
	✓		4-602.11	Small Cutting boards in poor repair/non-cleanable/mold.
			6-501.14	Hood Vents need cleaned
✓	✓		4-602.11	Inside of utensil/maintenance drawer needs cleaned.
				needs to be 1 or the other
			4-903.11	Utensils need to be stored handle one way
✓	✓		4-602.11	Magnets holding knives need cleaned.
			6-501.12	Electrical outlet by knife magnet needs cleaned.
			4-302.12 ^{PF}	Thermometer needed in True Prep Unit (Front)
			6-501.11	Wooden storage boxes need sealed/painted.
✓	✓		4-501.114	Subway Sanitizer bucket @ 0ppm / 300 ppm after.
			6-501.12	Vents on Subway Cases 1 + 2 refrigeration units need cleaned.
✓	✓		4-602.11	Inside of F' Real milkshake machine needs cleaned
			3-305.11	Food Stored on Floor in Chicken Walk-In. Needs to be 6 inches off floor.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Chicken Walk-In	39°	Nu-Uu Hot Hold	145°	Soup	141°	Subway Case 1	41°
Walk-In	32°	Hoshizaki Prep	37°	Bucket	300 ppm	Subway Case 2	40.5°
3-Bay	300ppm	True Prep	38°	Subway Refrig	38°	Meatballs	149°
Northlake Chicken Refrig	38°	Alto Sham	117	Subway Bucket	0ppm	Front Hot Hold	137-141°
		Creamer	41°	Grab-N-Go	37° 300 ppm		
		Hot Dogs	137°	Chili/Cheese	138°		

