



Buckley
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 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 2 NONCRITICAL 2 TOTAL 4

ESTABLISHMENT: Sewells (Stationary) Unit PERMIT NO.: _____ DATE: 10-18-18
 ADDRESS: 1014 N River CITY: Martinsburg STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Owner, Lorin Sewell TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1110

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4302.14	test strips for streptomycin tablets
X	✓		4501.114	sanitizer too strong 300*/200
	X		2301.14	hands need to be washed before putting on gloves
			4203.11	Humidifier needed in condiment softing
				Jan 26 26

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
fish cooler	26	beans	170	hot hold	259	Pepsi refri	39
		Gambouza	165	ubs	168	chicken grill	265
bean refri	26	chicken	159	Sausage	153	pulled pork	184
MALON	144						