

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: 0
CORE: 3

PRIORITY FOUNDATION: 0
TOTAL: 3

ESTABLISHMENT: *Hissno Sushi @ Martins* PERMIT NO.: _____ DATE: *6/16/21*
 ADDRESS: *901 Foxcroft Ave* CITY: *Mtbg* STATE: *WV* ZIP: *25401*
 PERSON IN CHARGE/TITLE: *SILA KANISO* TELEPHONE: _____
 RECEIVED BY (SIGNATURE): *[Signature]* SANITARIAN (SIGNATURE): *[Signature]*
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: _____

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			<i>4.501.11</i>	<i>-reseal racks on cooling unit.</i>
			<i>4.602.13</i>	<i>-clean inside of sushi freezer</i>
			<i>4.501.11</i>	<i>-replace gasket on sushi freezer</i>
				<i>-okay to open and operate once permits are paid for and received.</i>
				<i>- download download 2013 food code to computer system.</i>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>Storage Unit</i>	<i>350</i>	<i>walk-in</i>	<i>340</i>				
<i>unit</i>	<i>310</i>	<i>freezer</i>	<i>80</i>				
<i>cooler</i>	<i>370</i>	<i>freezer</i>	<i>50</i>				
<i>sanitizer</i>	<i>200 ppm</i>						