

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: 0

PRIORITY FOUNDATION: 8

CORE: 8

TOTAL: 8

ESTABLISHMENT: TACO BELL - EDWIN MILLER PERMIT NO.: _____ DATE: 9/10/19
 ADDRESS: 1359 EDWIN MILLER BLVD CITY: MARTINSBURG STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: William Gambrell TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1.5

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	WALK IN COOLER SHELVES NEED CLEANED
			6-501.12	KITCHEN FLOORS NEED CLEANED
			6-501.12	CEILING VENTS IN BACK KITCHEN
			4-602.13	SODA MACHINE AREA NEEDS CLEANED
			6-501.12	HOOD VENTS NEED CLEANED
			4-602.13	SHELVES IN CHIP GUN NEED CLEANED
			6-501.12	DRY STORAGE SHELVES NEED CLEANED
			4-602.13	FOOD RESIDUE IN PREP COOLER

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
WALK IN COOLER	35	PREP COOLER	40				
WALK IN FREEZER	6	PREP COOLER	38				
FREEZER	7	3 BAY SINK	200				
HOT FOODS	165						