

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: 1

PRIORITY FOUNDATION: 1

CORE: 2

TOTAL: 4

ESTABLISHMENT: Hoffmaster II Group Home PERMIT NO.: _____ DATE: 2/14/2020
 ADDRESS: 292 Lutz Ave CITY: Martinsburg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: X Cheyenne Hammond TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature] R.S.
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10:00am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓			3-305.11	Canola Oil stored on Floor in Dry storage (needs to be 6 inches off floor)
			4-302.12 ^{PF}	Thermometer needed in refrigerator.
✓	✓		3-501.16	Kinder's Blueberry Bagels w/Keep Refrigerated written on label stored at room temperature.
			4-501.14	Need Sanitizer test strips (Bleach)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Refrigerator	39°						