

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: 5

PRIORITY FOUNDATION: 0

CORE: 5

TOTAL: 5

ESTABLISHMENT: Trula B's PERMIT NO.: _____ DATE: 8-1-19
 ADDRESS: 715 Williamsport Pike CITY: Mtbs STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: X RAYMOND J. Gumm TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 3:47

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	Tops of Freezers needs dusted
			6-501.12	Floors behind & under eq. part needs clean
			4-602.12	INSIDE of the Fryer needs cleaned old Fryer food inside.
			4-501.11	Microwave needs repaired rust.
			6-501.22	Hot Water Room needs cleaned - mold on walls
				- MUST POST INSPECTION or have assign the Health Inspections are for review
				- AS of June 2020 - MUST, WITH PERMIT renewal submit mgr Food Safety cert yearly.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Soaps	137						
Chick	154						
Sandwich (C)	39F						
Cooler	39F						