

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: Food      PRIORITY: 2      PRIORITY FOUNDATION: 0  
CORE: 3      TOTAL: 5

ESTABLISHMENT: Good Natured      PERMIT NO.:      DATE: 11/29/2020  
ADDRESS: 2095 Raleigh St.      CITY: Martinsburg      STATE: WV      ZIP: 25401  
PERSON IN CHARGE/TITLE: Pam Smith      TELEPHONE: \_\_\_\_\_  
RECEIVED BY (SIGNATURE): [Signature]      SANITARIAN (SIGNATURE): J. Shipley  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_      TIME: \_\_\_\_\_

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
X			4-602.13	Clean gasket - Bottom shelf of prep unit
X	X		3-501.18	Expired Parmesan Cheese in refrigerator
X			3-304.12	Clean silicone mat not inserted
			4-602.13	Clean bottom of freezer (upstairs)
X	X		3-501.18	Moldy Red Onions Downstairs
				* Watch Best Buy dates

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Drip Cheese Refrigerator	35.5	Tail.	41	Prep #2 Refrigerator Upstairs	39.5	Refrigerator Downstairs	34.5
	40°	Flavor	40°				
	37	Lemons	41°				
				Sanitizer	100ppm		