

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: 0

CORE: 2

TOTAL: 2

ESTABLISHMENT: <u>Grade Rd Station</u>		PERMIT NO.:		DATE: <u>7-26-19</u>	
ADDRESS: <u>Williamstown Pike</u>		CITY: <u>Fallen Waters</u>		STATE: <u>WV</u> ZIP: <u>25414</u>	
PERSON IN CHARGE/TITLE: <u>Justin Buckler</u>		TELEPHONE:			
RECEIVED BY (SIGNATURE): <u>Justin Buckler</u>		SANITARIAN (SIGNATURE): <u>[Signature]</u>			
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER:					TIME: <u>11:00</u>
Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections	
			3-305.11	- WATER bottles need stored off the floor by bins - SITTING ON DECK	
			6-501.12	- NOISE in bottom rooms needs cleaned - Run a dehumidifier to help grow it	
				- NEW 2013 Food Code signs TO POST Food Inspector OF A sign Allows the public in review.	
				- As of June 200 Grade Rd station & companies associated will need to have certified manager course. That can cover all units owned by the same person. Submit certificate yearly with permit app + renew?	

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<u>Kitchen</u>	<u>41K</u>						
<u>Beer Cool</u>	<u>38C</u>						