

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 for Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 CSR 17-3.1.j).

OBSERVATIONS TOTALS: PRIORITY 1 PRIORITY FOUNDATION -
CORE 4 TOTAL 5

ESTABLISHMENT: Rosemont Elementary PERMIT NO.: _____ DATE: Dec 5, 2019
 ADDRESS: 301 S Alabama Ave CITY: Mtbg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: Cafeteria Manager TELEPHONE: 267 3560
 RECEIVED BY (SIGNATURE): Carolyn Lenta SANITARIAN (SIGNATURE): Amy Edwards R.S
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:55 AM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6301.14	Handwashing. Signage needed at hand sink near dishroom + at center sink CFS
			6501.11	Spice shelving needs painted
			6501.111	few mouse droppings in prep room + dry stock
			6501.12	freezer door gasket + bottom counter needs cleaned
<input checked="" type="checkbox"/>	X		4501.114	sanitizer bucket tested 500+ ppm allowed 150-400 / Use 70-75° H2O Call to have serviced.
				* PEST CONTROL - Ask to have Bait Boxes placed on outside of building

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
① milk 23 min hampered		canots	175-185	hot hold		burgers -14F	
② milk 30		hated 1200	184-202	sanitizer		bucket 500+ /	
③ Tea refrig 41		dish machine 160°		④ Hashi-yaki refrig 32			

