

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: 18 TOTAL: 20

ESTABLISHMENT: Rutter's (Food) PERMIT NO.: FE-02-2021-317 DATE: 5/6/2021
 ADDRESS: 5021 Tabler Station Road CITY: Inwood STATE: WV ZIP: 25428
 PERSON IN CHARGE/TITLE: Aubri Swackhammer TELEPHONE: 681-247-2510
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature] *Sanitarian, R.S.*
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 12pm

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓			3-305.11	Food containers/sauce packets stored on floor of Walk-in Freezer
			4-602.13	Cabinets in drink dispensing area need cleaning. Drink fluids found on cabinet door handles, inside & outside of cabinet doors
			4-602.13	Top side of fountain drink dispensers need dusted
			4-602.13	Sneeze guard glass needs cleaning. Sticky grease feel to the touch.
			4-602.13	Drawers holding wraps need cleaned on the inside. Old crumbs observed
			4-602.13	Inside of hot holding shelves need cleaned. Food crumbs
✓	✓		3-501.19	Butter Butter stored at room temperature without proper time label.
* A follow-up inspection will be made Monday, 5/17/2021.				

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Creamer Bar	39°	Hot Making Bar	35°				
Sandwich Case	39°	Wok Cold well	39°				
Hot Hold	214°	Hot Holding Shelves	160.5°				
Cold Making Bar	39°	Ice Bin	32°				