

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: 6 PRIORITY FOUNDATION: 0
CORE: 22 TOTAL: 28

ESTABLISHMENT: TARU PERMIT NO.: DATE: 2-19-20
ADDRESS: 33 N Washington CITY: Becky Spring STATE: WV ZIP: 26001
PERSON IN CHARGE/TITLE: X Dean Logan chef TELEPHONE: 304-251-1111
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 11:08

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	Liquid wells need closed
			6-501.12	Floors under bar need cleaned
			6-501.11	bar 3 Bay needs repaired plumbing issue
			4-501.11	Floor Freezer repaired with duct tape needs repaired - must be smooth & easily cleaned
✓			4-501.11	Shelves in 3 door glass cooler need closed marks & fungus grown
✓			4-602.13	Tops of all ^{HTS} equipment need Dusted
			4-602.11	Inside the Ice machine needs cleaned - mold
			6-501.12	Walls need cleaned in kitchen
			4-602.13	Can rack needs cleaned
✓	✓		4-602.11	Nozzle on Ketchup from previous day needs cleaned
			4-501.12	Cutting boards need bleached or resurfaced
			4-901.11	WPT nesting in plastic pans - need air dried
✓	✓		4-602.13	Seasonings shelves need cleaned (stick)
			4-602.11	CONTAINERS WITH clean utensils need cleaned inside including clean utensils that were taken
			4-501.11	Cooler 1 shelves need repaired (rust)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Beer Cooler	38F	Cooler 2	34F				
Cooler Cool	34F	Storage Cool	41F				
3-Door Glass	39F	Cooler 1	41F				
Wine Cooler	39F						

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: 6 PRIORITY FOUNDATION: 0
CORE: 22 TOTAL: 28

ESTABLISHMENT: Tari's PERMIT NO.: _____ DATE: 2-19-20
ADDRESS: 33 North Washington CITY: Beetleburg Spring STATE: WV ZIP: _____
PERSON IN CHARGE/TITLE: X Devin Green chef TELEPHONE: _____
RECEIVED BY (SIGNATURE): X Devin Green SANITARIAN (SIGNATURE): [Signature] R.S.
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11:08

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	Grillline shelves need cleaned
			4-501.11	Grillline shelves need repaired
✓	✓		6-501.11	Floor needs repaired in multiple areas
			4-602.11	Counter shelves in sandwich 3 need cleaned
			4-602.13	Char broiler stand needs cleaned
✓	✓		6-501.12	Floors need cleaned
			4-602.14	Sharp kitchen knives stored next to sandwich case in a slot between case & table - need to be closed
			6-501.11	Floors need cleaned in the kitchen under & behind equipment
			6-501.11	walls & ceiling need repaired in Dish Pit
			6-501.12	walls, ceiling, Dish machine needs Dust removed
			4-602.13	Dish machine shelves need cleaned
			6-501.12	Missing ceiling tiles & torn ones need replaced
			4-501.11	Server area shelves need repaired
			6-501.11	emergency lights, lights in hall at hour camera need cleaned

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Coobs 4	39F			Autus	161F		
Sandwich Case 3	41F			Chili	143F		
ice 2	46F			Soaps	152F		
ice 1	38F			Dish machine	-		