

**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: 0  
CORE: 5          TOTAL: 6

ESTABLISHMENT: D+D Meats          PERMIT NO.:          DATE: 9/19/2019  
ADDRESS: 8488 Winchester Ave CITY: Inwood          STATE: WV          ZIP: 25428  
PERSON IN CHARGE/TITLE: Arnold W DAILEY, Jr          TELEPHONE:  
RECEIVED BY (SIGNATURE): A. W. Decker          SANITARIAN (SIGNATURE): Keith Allan  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER:          TIME: 12:30pm.

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Water Stained Ceiling Tiles need replaced.
✓			3-305.4	Potatoe Chips stored on mat behind stove (needs to be 6 inches off floor).
✓			4-903.4	Inside of Utensil storage bucket needs cleaned.
✓	✓		3-302.11	Eggs stored above ready to eat foods in 3-Door True Refrigerator.
			6-501.11	Holes in women's bathroom wall need sealed/repair.
			6-501.11	Holes in wall under/beside knife magnet need sealed/repair.
			6-501.12	Sliders under meat saw need cleaned/replaced.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
3-Bay	100ppm	Walk-In	38°				
Cheese/Hot Dog Case	38°	Ground Chuck/Steak	41°				
3-Door True	37°	Pork/Bacon	37°-38°				