

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: 4 PRIORITY FOUNDATION: 2
CORE: 3 TOTAL: 7

ESTABLISHMENT: Sonic's Bar & Grill PERMIT NO.: _____ DATE: 12-2-18
ADDRESS: 2580 Williams Pk CITY: Mtby STATE: WV ZIP: 25404
PERSON IN CHARGE/TITLE: X Jammy Kane Bartender TELEPHONE: _____
RECEIVED BY (SIGNATURE): X Jammy Kane SANITARIAN (SIGNATURE): [Signature] R.S.
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:10

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		3-501.18	MAK & Chase - out of date 11-18-14 - Chili - 11-30-14 Beef stew 11-2-19
✓	✓	PF	3-501.17	No dates on cooled - cold plate potatoes & bread 4-602.14 slicer & blade needs cleaned & oil food stuffs observed
			6-501.12	Hood Filters need cleaned
✓	✓		6-501.12	Floors need cleaned behind & under equipment 4-602.14 Sandwich case racks need cleaned & oil food stuffs, spill to walls
	✓		4-602.14	Mold in the ice machine needs cleaned
			6-501.11	Door area to kitchen needs repaired - bare wood & unfinished dry wall observe in
		PF	7-102.11	Bottle of orange liquid in an unmarked bottle
				Water 2.2 Chlorine

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
True Cooler	51°F						
Ice Chest	39°F						
Sandwich CS	40°F						
Beverage Cooler	38°F						