



West Virginia Department of Health & Human Resources

*Doubly CB*

Health Department

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: \_\_\_\_\_

PRIORITY FOUNDATION: \_\_\_\_\_

CORE: \_\_\_\_\_

TOTAL: \_\_\_\_\_

ESTABLISHMENT: *Lady Jay's Catering Services LLC* PERMIT NO.: \_\_\_\_\_ DATE: *Sept 24 2020*  
 ADDRESS: *24 Col Ches* CITY: *Mtbg* STATE: *WV* ZIP: *25401*  
 PERSON IN CHARGE/TITLE: *Stephan Rakita Ames* TELEPHONE: *757 327 2522*  
 RECEIVED BY (SIGNATURE): *[Signature]* SANITARIAN (SIGNATURE): *[Signature]*  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: *Opening* TIME: *10am*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
				<i>need 2 sink stopper - drainboard</i>
				<i>clean 3 prep sinks</i>
				<i>clean refrig before using Knights</i>
				<i>fridge</i>
				<i>Permit given to open &amp; operate</i>
				<i>*probe - at house</i>
				<i>✓ Knights</i>
				<i>✓ gloves</i>
				<i>✓ 2013 Food Code - phase</i>
				<i>✓ Hood inspection Feb 20</i>
				<i>✓ Pest Control - August</i>
				<i>✓ Sun Loan to Julie Max</i>
				<i>✓ Grease Trap letter</i>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>Refrig</i>	<i>40.5</i>						