

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: 0
CORE: 1

PRIORITY FOUNDATION: 0
TOTAL: 1

ESTABLISHMENT: Spring Mills High School PERMIT NO.: FE-02-2021-546 DATE: 5/6/2021
 ADDRESS: 499 Campus Drive CITY: Martinsburg STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: Dreama Smith TELEPHONE: _____
 RECEIVED BY (SIGNATURE): M. Smith SANITARIAN (SIGNATURE): John L. ...
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:30am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			<u>6-50.12</u>	<u>Corners of dishwashing room floor need cleaning. Crumbs observed.*</u>
			6-50.12	...
				<u>* Crumbs also observed in corners behind ice cooler & steamers.</u>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<u>Trausen Hot Holder</u>	<u>145°</u>	<u>Walk-in Freezer</u>	<u>23°</u>	<u>Dishwasher</u>	
<u>Chicken Nugget</u>	<u>146°</u>	<u>Walk-in Fridge</u>	<u>40°</u>		
<u>Trausen Cooler</u>	<u>40°</u>				
<u>Trausen Hot Holder²</u>	<u>146°</u>				

