

*Barkley*

**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: *Dogs 11* PERMIT NO.: \_\_\_\_\_ DATE: *8-6-10*  
 ADDRESS: *2142 Winchester* CITY: *Mtby* STATE: *WV* ZIP: *2540*  
 PERSON IN CHARGE/TITLE: *X Dylan Hama Supervisor* TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): *[Signature]* SANITARIAN (SIGNATURE): *[Signature]*  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: *2 pm*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			<i>2-102.11</i>	<i>Must wear hairnet in Food prep</i>
				<i>of or Dish Areas</i>
			<i>2-301.15</i>	<i>utensils sitting in hand sink</i>
			<i>4-602.13</i>	<i>Grill STAND needs boards esp under grill.</i>
			<i>4-602.12</i>	<i>outside of Fryer needs cleaned</i>
			<i>6-501.11</i>	<i>Floors need painted in base area</i>
			<i>4-501.12</i>	<i>Several cutting boards need bleached</i>
			<i>6-501.12</i>	<i>Floors need cleaned behind &amp; under equipment</i>
			<i>4-602.13</i>	<i>bottom Dry stack shelves + top of oven need clean (Floor)</i>
<input checked="" type="checkbox"/>			<i>4-602.11</i>	<i>Several Tongs + scraper stored unclean</i>
			<i>4-602.13</i>	<i>outside of the Torrey needs cleaned</i>
				<i>- With new 2013 food code must post inspection or place a sign stating - Inspectors Available for Review.</i>
				<i>- With June 2000 permit renewal you will need to submit a copy of the food mgr level course yearly for Dogs 11 &amp; Tris - since you own both</i>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>Sandwich CS</i>	<i>40 F</i>	<i>up 3 Bng</i>	<i>300-400</i>				
<i>Steam Table</i>	<i>137 F</i>	<i>Produce Cool</i>	<i>41 F</i>				
<i>Soda Cooler</i>	<i>41 F</i>	<i>Tru cooler</i>	<i>41 F</i>				
<i>Refrigerator</i>	<i>39 C</i>						