

**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                      PRIORITY FOUNDATION: 3  
CORE: 3                                      TOTAL: 3

ESTABLISHMENT: <u>Blue White Grill</u>		PERMIT NO.: <u>FE-021920-044</u>		DATE: <u>12/10/19</u>	
ADDRESS: <u>101 N. Queen St.</u>		CITY: <u>Martinsburg</u>		STATE: <u>WV</u> ZIP: <u>25403</u>	
PERSON IN CHARGE/TITLE: <u>X Robert White</u>		TELEPHONE:			
RECEIVED BY (SIGNATURE): <u>X Robert White</u>		SANITARIAN (SIGNATURE): <u>J. Shiple</u>			
INSPECTION TYPE: ROUTINE <input type="checkbox"/> FOLLOW-UP <input checked="" type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: <input type="checkbox"/>					TIME: <u>10:00</u>

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
		✓	<u>4-501.11</u>	<u>Repair ice cream freezer doors on top</u>
		✓	<u>6-501.14</u>	<u>Clean bathroom ceiling vents</u>
		✓	<u>4-602.13</u>	<u>Grease build-up on sides of equipment (grill)</u>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM