

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: 2
CORE: 13

PRIORITY FOUNDATION: 1
TOTAL: 16

ESTABLISHMENT: Flame 32 "Fi.Ws Spot" Event + Jerk Center PERMIT NO.: _____ DATE: 2/12/2020
 ADDRESS: 796 Foxcroft Ave CITY: Martinsburg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: [Signature] TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature] RS.

INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1:30 pm.

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Hole in wall behind men's room stall (big) needs repaired.
			6-301.12 ^{PF}	No Paper Towels in women's, men's, or hand ^{restrooms} sink.
			6-501.12	Stage area needs cleaned + organized.
✓			6-501.11	No water (Hot or Cold) at hand sink at bar.
			4-602.13	Microwave on steam table needs cleaned.
			4-602.13	White shelf under microwave needs cleaned.
✓			4-903.11	Inside of utensil storage bowl needs cleaned.
			4-903.11	Utensils need to be stored handle up.
✓	✓		3-501.6	Jamaican Jerk Seasoning with Refrigerate after opening on bottle. Stored on shelf.
			4-903.11	Utensils need to be stored handle one way in pan under prep table.
		✓	4-602.11	Clean dishes/Pans under prep table stored not clean.
✓			6-501.11	Stools need sealed or painted (to be cleaned).
			6-501.11	Water turned off at mop sink.
			3-302.12	Food outside original packaging in Frigidaire chest freezer needs labeled.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Goat	142°	Frigidaire Refrig	39°				
Rice	152°						
Chicken	149°						
Beer Cooler	40°						

