

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: 1
CORE: 4

PRIORITY FOUNDATION: 0
TOTAL: 5

ESTABLISHMENT: St. Luke's PERMIT NO.: _____ DATE: 8-21-19
 ADDRESS: 700 New York Ave CITY: NHby STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: KRISTIANNE THOMPSON-treasurer TELEPHONE: _____
 RECEIVED BY (SIGNATURE): Kristianne Thompson SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		3-501.18	Dented cans observed along shelves
			4-602.13	BUSCARTS need cleaned
			4-602.13	Tops of all Back Freezers need cleaned
			6-501.2	Ceiling frigs need cleaned in Kitchen esp around vents
			6-501.11k	Flies observed in Kitchen Area.
				-Gave St. Luke's HD inspection sign or they can make their own to hang up.
				-By June 2020 must have a certified food mgr course cert sent in yearly.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
White Cooler	40F						
Catapult Cooler	41F						
True Cooler	37F						