

West Virginia Department of Health & Human Resources

Bethelie O'Connell
Health Department

Health Department

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 for **Priority** items and 10 calendar days for **Priority Foundation** items or HACCP Plan deviations. (§ 64 CSR 17-3.1.j).

OBSERVATIONS TOTALS: PRIORITY 1 PRIORITY FOUNDATION 1
CORE 2 TOTAL 2

ESTABLISHMENT: *Spring Mills High School* PERMIT NO.: _____ DATE: *Dec 13, 2019*
 ADDRESS: *499 Camp Drive* CITY: *Martinburg* STATE: *WV* ZIP: *25404*
 PERSON IN CHARGE/TITLE: *Dreame Smith* TELEPHONE: *304 274 5141*
 RECEIVED BY (SIGNATURE): *Dreame Smith* SANITARIAN (SIGNATURE): *Dr. Edwards B.S.*
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: *10 AM*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4501.11	Traulsen Hot Hold (2nd from right) door gasket torn
			6501.12	ceiling vents + fan in dishroom need cleaned (also) & boxes of Edamame <i>Edamame</i> held with box by dates: <i>Nov 23 - 2019</i>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
left salad	36	right salad	36	Traulsen hot	146	Quat	200 ppm
left milk	36	right milk	36	Traulsen hot	141	Dishwasher	160
fungus salad	39	WALKER	33	Traulsen hot	142	pizza	163-202
				Traulsen cold	36	CORN	171-190

