

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: 3 PRIORITY FOUNDATION: _____
CORE: 2 TOTAL: 5

ESTABLISHMENT: Dry Dock Pub PERMIT NO.: _____ DATE: 11/5/19
ADDRESS: 91 meadow Lane CITY: Martinsburg STATE: WV ZIP: 25404
PERSON IN CHARGE/TITLE: Jay S Stolley TELEPHONE: _____
RECEIVED BY (SIGNATURE): Jay S Stolley SANITARIAN (SIGNATURE): Shipley
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
X	X		3-501-18	Cut lemon dated - 10/19/19
			4-602.13	Clean in between equipment - dust
X	X		3-501-18	Hot dogs out of date - Dated 9/27/19
	X		4-602.11	Ice machine - inside - needs cleaned (mold)
			6-501-12	Both bathrooms need dusted (Decor/Walls/light fixtures)
				* By 6/2020, Need to have on 1 of the 5 managers food safety courses
				* Must post sign provided by health department or make your own sign so that customers can view health inspection.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Beer Cooler	36	Sanitizer	400 PPM				
Cooler	35.5						
Bridge	36						
Beer/Wine	42						