

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: 5 PRIORITY FOUNDATION: 0
CORE: 15 TOTAL: 20

ESTABLISHMENT: The Dining room PERMIT NO.: _____ DATE: 9-4-19
ADDRESS: 365 True Appleway CITY: TRINWOOD STATE: WV ZIP: _____
PERSON IN CHARGE/TITLE: X Beverly Bly TELEPHONE: _____
RECEIVED BY (SIGNATURE): X Sunny Bly SANITARIAN (SIGNATURE): _____
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-501.11	ICE machine needs cleaned NOT in use AT TIME OF INSPECTION
			6-501.12	Floor fans needs cleaned
			4-602.13	Several cooler gaskets needs cleaned
			6-501.12	Floors need cleaned behind under equipment
			4-602.13	Several STAINLESS STEEL Shelves need cleaned in Ball including legs + Bottoms
✓	✓		3-302.14	Raw chicken stored above raw pork + placed in next cooler
	✓		4-602.13	Inside veggie cooler needs cleaned in cooler racks
			6-501.13	Walls need cleaned in several areas of the unit
			6-501.13	Ceiling fans need dusted
			4-501.12	Countertops, boards need bleached or sanitized
			6-501.12	Hands need cleaned Grease
			4-602.12	Seals of all cooking equipment needs cleaned
			4-602.13	Grill stand needs cleaned
			6-501.12	Window & Drain system needs cleaned Grease

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Dressing Case	38°F	Dishwash	50-100°F	Sauce	146°F	Soup	137°F
ICE TRAY	58°F	Tray 1	38	Gravy	137°F		
Meat Case	39°F	Tray 2	41	Meat loaf	139°F		
Veggie Case	41°F			Veggie Case	153°F		

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OBSERVATION TOTALS

PRIORITY: 5
CORE: 15

PRIORITY FOUNDATION: 0
TOTAL: 20

ESTABLISHMENT: Dining room PERMIT NO.: _____ DATE: 9-4-14
 ADDRESS: 368 True Spring CITY: FNwood STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: X Beverly Bly TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Beverly Bly SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	vents need repaired - rust
✓			4-602.11	clean shield rack needs cleaned (rust)
			4-501.11	Sandwich case needs repaired not working at time of inspection.
✓	✓		3-501.16	chocolate syrup - 75 Butter 38-78F. must be kept below 41F at all times.
✓			4-602.13	bread rack needs cleaned
			7-901.11	WD-WO SITTING ABOVE food + equipment
				- Must have 4 Turn in yearly w/ permit renewal - also fuel safety course by June 2020
				- Must post in spectator or use our sign given to you today or make your own so the public can see unit inspection

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Safety	41F						
Dishwasher	90						
Source							