

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: 4

PRIORITY FOUNDATION: 0
TOTAL: 8

ESTABLISHMENT: Panda Express PERMIT NO.: _____ DATE: 9-3-19
 ADDRESS: Foxcroft Ave CITY: Mt Gay STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: X Hilary Werdebaugh TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Hilary Werdebaugh SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11:40

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-901.16	Wet nestings in plastic pans - needs air dried
			4-602.13	outside of dry product containers needs closed
✓			4-602.11	Walls in cooler shelves needs cleaned - old food stuck hanging from shelves
			4-602.13	Top shelves need dusted
			4-602.13	INSIDE WORKLINE Freezer needs cleaned
			6-501.12	Under & behind equipment needs floors cleaned
			6-501.12	Computer equipment including brackets needs cleaned in wet (working) sanitizer tanks must be kept in sanitizer water in between uses - seen on counters in several locations
				- from complaint all coils observed using utensils w/ cooked food
				- As of June 2020 must submit yearly w/ permit renewal mgr level food safety cert copy
✓	✓		3-501.16	Checklist (tariki) only at 106F

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in Cool	37F	Hotline Food	139F				
rice water	196F	rice fill	136F				
Dinner Cook	41F	Temp chul	106F				
Chow min Cool	39F	Sanitizer	150-200				

- wear new food code must post inspector or make a sign stating they can be viewed upon request or use sign given today by HD