

**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 PRIORITY FOUNDATION: 0  
CORE: 3 TOTAL: 5

ESTABLISHMENT: Jersey Milles PERMIT NO.: \_\_\_\_\_ DATE: 9-12-19  
 ADDRESS: Campus CITY: Mtbg STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: x Michaela Johnston (Manager) TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 2PM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		4-602.11	Multiple utensils found stored unclean
✓	✓		4-602.11	Grey Bussubs that store utensils unclean
			4-602.12	TOP of the oven needs DUSTED
			4-602.13	B Speed racks need cleaned
			4-602.13	Bussub needs cleaned
				- With new food code
				① need to either post inspection or use our sign or a jersey milles sign stating customers can review inspection
				② with yearly permit renewal must submit a copy w/yr food safety cert yearly.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
WATER (C)	41	meatballs	191 F				
QUAT	200-300	chili	148 F				
Hot Top Case	39 F	Sim-Sandwich	39 F				
DEL CASE	38 F						

0