

**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: 6/6  
CORE: 0/0

PRIORITY FOUNDATION: 0  
TOTAL: 12

ESTABLISHMENT: TJ's Place PERMIT NO.: \_\_\_\_\_ DATE: 9-27-14  
 ADDRESS: 30 Forevergreen Dr CITY: Falling Water STATE: WV ZIP: 25419  
 PERSON IN CHARGE/TITLE: X Todd Berger TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 10:50

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Flies observed in trash can
			3-305.15	Containers of oil stored on the floor needs to be off floor by 6"
✓	✓		4-602.13	French Fry cutter blades needs cleaned
✓	✓		4-602.11	Slicer need cleaned including the blade
			4-602.13	GASBLES need closed in cooler + frozen
			4-602.13	INSIDE Filters need cleaned
			4-602.12	Side of stove + Fryer (tie) needs cleaned/grease
✓	✓		4-602.11	SPATULA, knives measuring cups stored in cooler
			4-602.11	2 door cooler shelves need cleaned and food stuffs hanging off back
			6-501.12	Floors at Bar + Back storage room need cleaned behind + under equipment
✓	✓		4-602.11	bar the machine needs cleaned inside
✓	✓		4-703.11	No Swatter in either 3 Bay Sinks at bar or in back
				with new Food code
				(A) MUST POST INSPECTION USE FORM PROVIDED OR MAKE YOUR OWN SIGN

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
2 Dr. Cool	38°F						
3 Dr. Cool	37°F						
WALK IN Cool	34°F						

(B) with June 30th report renewal must submit a copy of Mgr's with food cert. yearly.