

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 for Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 CSR 17-3.1.j).

OBSERVATIONS TOTALS: PRIORITY 5 PRIORITY FOUNDATION 0
CORE 5 TOTAL 10

ESTABLISHMENT: Hilton Garden Inn PERMIT NO.: _____ DATE: August 2, 2019
 ADDRESS: 65 Priority Drive CITY: Martinsburg STATE: WV ZIP: 25403
 PERSON IN CHARGE/TITLE: Baelyn Coreton TELEPHONE: _____
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:45 am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			2-402.11	Beard guards needed. c
✓	✓		3-501.18	Coca-Cola/Diet Coke bag-in-the box past use by dates 1/15/19 + 6/18/18
✓			6-501.12	Walls beside Ice machine need cleaned. c
✓	✓		4-602.11	Knife holder needs cleaned.
✓	✓		7-201.11	Chemicals stored above drying station at dishmachine
			4-501.12	Cutting boards need replaced/re-surface c
✓	✓		4-602.11	Mixer needs cleaned
			6-501.11	Lightbulbs under hood w/Ovens need replaced c
✓	✓		3-501.16	Teriyaki sauce/Garlic Oil with Refrigerate after opening stored @ room temperature.
			4-602.13	Inside of Avanto beer cooler needs cleaned
				Watch Best by Dates Smuckers 3/30/19, 1/31/19, 6/18/19, 12/1/18, 7/29/19, 11/11/18
				- Copy of Management certificate needed prior to June 2020
				- Needs to be sent in on a yearly basis.
				- Inspections need to be posted in an inconspicuous space or sign posted that inspection is available for review

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Dishmachine	160°	Beverage Air Front	40°	Bar Coolers	39°		
Walk-In	39°	Grits	158°	Avanto	38°		
Beverage Air - 2-Door	40°	Sausage	172°				
Beverage Air 3-Door	38°						

