

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: 14 TOTAL: 16

ESTABLISHMENT: Eagle Mart Food. PERMIT NO.: DATE: 9/24/2019.
ADDRESS: 3790 Hedgesville Rd CITY: Hedgesville STATE: WV ZIP: 25427
PERSON IN CHARGE/TITLE: X RAN, S. Grune TELEPHONE:
RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature]
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 9:45 am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.111	Doors to building open. Doors need to stay shut at all times.
			6-501.11	Faucet Leaking at 3-Bay sink (connection) Hose.
			6-501.11	Fan Cover missing on Floor Fan.
			6-501.11	Electrical Cords behind counter need secured. Trip Hazard.
			3-304.12	Newspaper on top of chest freezer + under pizza oven (non-cleanable) surface.
			6-501.11	Door to A/C room needs repaired.
			6-501.11	Floor behind counter needs replaced/repaired (tiles broken)
K	✓		4-602.11	Soda nozzles need cleaned (mold)
			6-501.12	Mop Room needs cleaned and organized
			4-602.13	Soda (bag-in-box) pumps need cleaned (mold)
	✓		4-602.11	Siberian Chill machines need cleaned (inside) Mold.
			6-501.11	Water stained ceiling Tiles need replaced.
			6-501.12	Inside of Bait refrigerator needs cleaned.
			6-501.12	Floor behind equipment/corners needs cleaned.
			6-501.12	Comfort Zone Fan needs cleaned.
			6-501.114	Unused equipment throughout building needs removed or kept in working order. Numerous refrigerators unplugged, not in use, need repaired.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM