



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 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 4 NONCRITICAL 2 TOTAL 6

ESTABLISHMENT: Mountain Meats PERMIT NO.: _____ DATE: Oct 20, 2018
 ADDRESS: _____ CITY: Beckley STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: x _____ TELEPHONE: _____
 RECEIVED BY (SIGNATURE): x _____ SANITARIAN (SIGNATURE): Emily Edwards
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: Annual TIME: 11/05

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
				<u>houses parking lot</u>
	<u>x</u>		<u>5103.11</u>	<u>No hand sink - hand washing not available</u>
	<u>x</u>		<u>5101.11</u>	<u>No 3 bay - using hand sanitizer - not approved</u>
	<u>x</u>		<u>5101.11</u>	<u>No water - soap</u>
	<u>x</u>		<u>4703.11</u>	<u>No bleach</u>
			<u>4302.11</u>	<u>No test strips</u>
			<u>4204.112</u>	<u>No thermometer - MUST TAKE Temp of meats</u>
				<u>* Must Close *</u>
				<u>Have to have use permitted unit *or have portable hand sink/ 3 bay sink</u>
				<u>Not using permitted unit</u>
				<u>BBQ case - "Refrigerate after Dicing"</u>

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