

**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: 3 PRIORITY FOUNDATION: 1  
CORE: 7 TOTAL: 11

ESTABLISHMENT: Dominic's - Inwood PERMIT NO.: \_\_\_\_\_ DATE: 9-17-19  
ADDRESS: True Apple Way CITY: INWOOD STATE: WV ZIP: \_\_\_\_\_  
PERSON IN CHARGE/TITLE: X Sara Roberts TELEPHONE: \_\_\_\_\_  
RECEIVED BY (SIGNATURE): X Sara Roberts SANITARIAN (SIGNATURE): [Signature]  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 10:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Spider webs need cleaned in multiple areas of the unit.
			4602.13	White box storage shelves need cleaned
✓	✓		4602.13	Small pan speed rack needs cleaned
			4-703.11	No sanitizer in 3 bay sink.
			4602.12	OVEN needs dusted
			4602.13	dry stall shelves need cleaned
	✓		4-901.11	Wet nesting in clean plastic pans
			4602.11	2 door cooler needs shelves cleaned
			4-501.11	Walk in Cooler shelves need repaired (rust)
	✓		4602.11	INSIDE Pizza Cooler shelves need cleaned
			PF 3-602.11	Need label on container of Corn meal in white bin.
			4602.13	INSIDE Blue Carry out sauces needs cleaned INSIDE with new foodcode.
				A. must post inspection, use sign provided or make your own sign stating inspection can be reviewed upon request by a customer.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Sink	0 PPM	Pizza bin	171 F				
Walk in	35 F						
2 door cooler	36 F						
Pizza cooler	39 F						