

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: 0
CORE: 3

PRIORITY FOUNDATION: 0
TOTAL: 3

ESTABLISHMENT: <u>Sissy's Restaurant</u>		PERMIT NO.: <u>FE-021920-351</u>		DATE: <u>12/4/19</u>	
ADDRESS: <u>55 Meadow Lane</u>		CITY: <u>Martinsburg</u>		STATE: <u>WV</u> ZIP: <u>25404</u>	
PERSON IN CHARGE/TITLE: <u>X J. Stanley</u>		TELEPHONE: <u>304-262-4646</u>			
RECEIVED BY (SIGNATURE): <u>X J. Stanley</u>		SANITARIAN (SIGNATURE): <u>J. Shipley / Sanitarian, e.s.</u>			
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: <input type="checkbox"/> TIME: <u>10am</u>					

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓			4-101.19	Label covering top of Refrigerator
✓			4-904.11	Silverware stored not handwashed
✓			4-904.11	Scraping Spatulas stored w/ food spatulas

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Refrigerator	32.5°	Sanitizer	50ppm	Ch. Beef Brandy	154°	Storage #9	39°
Refrigerator	38°	Peaches	41°	Brown Gravy	161.5°	Onions	35°
Refrigerator	38°	Storage #1	26°	2° egg	38°	Refrigerator (A)	38°
		Storage #7	38°	Storage #8	40°	Bar-A-L	36.5°