



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 _____ NONCRITICAL _____ TOTAL _____

ESTABLISHMENT: Papas Chicken - Libs #2 PERMIT NO.: _____ DATE: May 6, 2019
 ADDRESS: PO Box 601 CITY: Mingo STATE: WV ZIP: 25104
 PERSON IN CHARGE/TITLE: KENNETH SUTTON TELEPHONE: 240 299-3771
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: Opening TIME: 8:35

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
				Need:
				✓ disinfectant tabs or bleach
				✓ test strips
				✓ calibrate probe thermometer
				✓ thermometer needed for refrigerator
				✓ shatterproof bulb
				✓ Need temperature on light - 35°
				Permit given to open <u>restaurant</u>
				Nothing cooked on the steamer
				Hot cup
				Hot
				Hot hold H ₂ O
				gloves
				2005 Food Code

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<u>HAND</u>	<u>50-55</u>	<u>50-55</u>					

Insured motor - both sides MK-1