

**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.i.)

OBSERVATION TOTALS

PRIORITY: 1  
CORE: 3

PRIORITY FOUNDATION: 1  
TOTAL: 5

ESTABLISHMENT: Fairfield Inn PERMIT NO.: \_\_\_\_\_ DATE: 1-17-20  
 ADDRESS: 451 Forecrotti Ave CITY: Mt Gay STATE: WV ZIP: 25401  
 PERSON IN CHARGE/TITLE: x Dawn Mason Kitchen Sup TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): x Dawn Mason SANITARIAN (SIGNATURE): [Signature] R.S.  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 8:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	Tops of High equipment need dusted <sup>ex</sup> <u>Drop Cotton mat.</u>
			7-206.11	chemicals stored on the floor
				<del>No</del> Sanitizer made at time of inspection
		PI-	7-102.11	Sanitizer in spray bottle with wrong label. MUST USE AT LEAST CORRECT NAME.
✓	✓		3-501.16	Shredded cheese 60°F.
			4-602.13	Under Food Counter cabinets need cleaned

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
2-Direct Cooler		eggs	135	Hard boiled Egg	41°F		
Spray bottle	300-400	Bank meat	137	First Butter	45°F		
3 Bay	400	Shredded Cheese	60°F				
		Optimex	136°F				