

**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: 2 PRIORITY FOUNDATION: 0  
CORE: 5 TOTAL: 7

ESTABLISHMENT: Viva Mexico PERMIT NO.: \_\_\_\_\_ DATE: 9-25-19  
ADDRESS: Winchson Ave CITY: Inwood STATE: WV ZIP: \_\_\_\_\_  
PERSON IN CHARGE/TITLE: Rosa Chiaparru TELEPHONE: \_\_\_\_\_  
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 2:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6501.12	Floors under equipment in server area.
			4-506.12	Cutting boards need bleached
			6501.11	tile floor needs repaired in line.
			4601.13	High shelves need cleaned include tops of cabinets
			4-601.13	Can Rack needs cleaned
✓	✓		4-601.11	Slicer need cleaned include blade
			4-601.11	Shelves in walk in cooler needs cleaned.
				MUST post inspection or use our sign or make your own so customer can see inspection.
				By June 2020 must submit with permit renewal copy of mgr level food safety cert.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Soda/Bev	39°	Dish	100°PPM	Over Sp Spr	136°		
RICE	138°	Pan	142°	Drawer Case	39°E		
Retined Beans	173°	Beef	139°	Stove Cook	371°		
		Salsa	138°E				