

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
CORE: 7

PRIORITY FOUNDATION: 1
TOTAL: 10

ESTABLISHMENT: ROES - Subway PERMIT NO.: _____ DATE: 7-30-19
 ADDRESS: Shepherdston 2, W CITY: Mt Gay STATE: WV ZIP: 25403
 PERSON IN CHARGE/TITLE: Jessica Willingham TELEPHONE: _____
 RECEIVED BY (SIGNATURE): Jessica Willingham SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓			7-101.11	Open cleaner bottle WITH another liquid in it (yellow)
	✓		4-703.11	No sanitizer in 3 Brg sink
✓	✓		4-601.11	Several several utensils stored under
			4-901.11	Wet nesting in silver pans
			6-501.12	Wall in cooler + freezer floors need cleaned
			4-602.13	Black carpet / condiment containers need cleaned
			4-602.13	Tops of oven + proofer needs cleaned
			3-304.12	Handles from last night sitting in the meat (steak) working end of utensil can touch meat, handle over
			4-602.13	Inside of front Subway cooler needs cleaned
			6-501.12	Floors need cleaned under/behind Subway counters.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
2 Door Silo	38F	Left Case	38F				
1/2 Milk Case	39F	Right Case	40F				
SPS' meat b'ds	137F	Front Subway cooler	39F				