

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: 1
CORE: 4

PRIORITY FOUNDATION: 2
TOTAL: 7

ESTABLISHMENT: Drellis BBQ PERMIT NO.: _____ DATE: 8-16-19
 ADDRESS: 3090 Hedgessville Rd CITY: Martinburg STATE: WV ZIP: 29403
 PERSON IN CHARGE/TITLE: Jayce P. Drellis TELEPHONE: 671-7335
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:10 pm

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4602.13	Wipe out large & small refrigerators (dripping)
			4302.12	thermometer needed for small refrigerator - seen 38°
	x		3501.17	date mark bottles of sauce & pan of chicken
			4602.11	keep bucket of sanitizer available during hours of operation - wash equipment every 4 hours during use
			3302.12	label spray bottle of apple juice - used at smoker
			6501.11	flies inside unit (max strips but away from food)
			4202.11	large max thermometer / probe 0-110°
				meat thermometer ✓
				* can ↓ temp for upper area of refrigerator
				gloves
				max strips
				max 2.0 (Liquid)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
pan - pan	136	brisket	144	kids	136	pan - pan	36
hot pot	135	hot hold		clean zone	136	refrigerator	42.5
beans / top	40	small frig	38			pan - 5 large	41

Keep important labels for refrigerator
 moved inside apple strips