



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 1 NONCRITICAL 5 TOTAL 6

ESTABLISHMENT: Jill's Dough for IT PERMIT NO.: _____ DATE: Oct 20, 2018
 ADDRESS: _____ CITY: Mingo STATE: WV ZIP: _____
 PERSON IN CHARGE/TITLE: Jill M Collier TELEPHONE: _____
 RECEIVED BY (SIGNATURE): Jill M Collier SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: Annual TIME: 845

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
				Apple Harvest
				lots
				gloves
				Hot/cold H ₂ O
				Quot-test strips
				steramine tabs
	x		46D213 35D117	door gaskets on frig/freezer need cleaned items need to be date marked if kept more than 24 hours
			4501.12	large cutting board needs bleached/sanitized
			4202.11	garbage can/based box not cleaned
			65D1.14	hood filters + ceiling vent needs cleaned
			65D1.12	basic cleaning in canopy needed (Tables, perimeter)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Refrig	32	prep area	37	freezer	-9		