

**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: 0  
CORE: 7

PRIORITY FOUNDATION: 1  
TOTAL: 8

ESTABLISHMENT: Lambchop club PERMIT NO.: \_\_\_\_\_ DATE: 7-30-19  
 ADDRESS: Boyle Sch Rd CITY: Mtsg STATE: WV ZIP: 25903  
 PERSON IN CHARGE/TITLE: X ZACK COOPER TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): Zack Cooper SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 1130

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Floors need cleaned behind + under equipment
			6-501.11	Floors need repaired on THE BAR + 3 BAY AREA
✓			5-205.11	TOWELS STORED IN HANDSINK
			6-501.114	Broken cooler needs repaired or removed
			4-602.13	Dry stock shelves needs dusted/cleaned
			6-501.11L	Anti scum and Fryer
			6-501.11	Cover needed on outlet in kitchen.
			3-305.12	Oil & grease containers needs stored off the floor by at least bricks
				- WITH 2013 Food Code will need to post inspection - to be reviewed by customers if needed
				By June 2020 must have a certified food MGT. cert. to be sent in yearly w/ permit renewals!

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Beer Cool	38°F						
Beer Cool 2	41°F						
True Cooler	37°F						