

Barbelay

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

PRIORITY FOUNDATION: 1

CORE: 8

TOTAL: 8

ESTABLISHMENT: *Spring Mills Concessions I* PERMIT NO.: _____ DATE: *7-30-19*
 ADDRESS: *499 Camp Drive* CITY: *Martinsburg* STATE: *WV* ZIP: *25404*
 PERSON IN CHARGE/TITLE: *Chris Payne* TELEPHONE: *681 260 2380*
 RECEIVED BY (SIGNATURE): *Chris Payne* SANITARIAN (SIGNATURE): *Amy Edwards*
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: *3pm*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
		X	6202.15	sewing windows need lower screen (insect protection)
X			4602.13	clean inside of oven/broiler
			6301.14	handwashing signage needed at hand sink
			4602.13	inside bottom of hot box needs cleaned
			6501.16	map needs to air dry
			4501.11	chest freezer needs defrosted
X			4302.14	bleach test strips needed
			4204.112	thermometer seal in GE right refrigerator
				* 2013 FDA Food Code began July 1, 2019
				- bleach
				- 3 probe thermometers
				- disp gloves

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>J. Pepper</i>	<i>41</i>	<i>GE - center</i>	<i>38</i>		<i>41</i>		
	<i>33</i>	<i>GE - Right</i>	<i>38</i>		<i>41</i>		
<i>↓</i>	<i>37</i>						