

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: 6
CORE: 6

PRIORITY FOUNDATION: 0
TOTAL: 6

ESTABLISHMENT: Little Caesars PERMIT NO.: _____ DATE: 1-15-20
 ADDRESS: 5605 Hammarck Mill CITY: MTBY STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: X Brandy Haines manager TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Brandy Haines SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11:20

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.17	Floors under + behind equipment need cleaned in TAE UNIT.
			4-602.13	INSIDE Standup Freezer needs cleaned
			4-602.13	Several Pizza racks (storage pan needs cleaned)
✓			4-602.11	Walk in cooler shelves need cleaned out Food stuffs & debris on racks
			4-602.12	INSIDE of THE pizza oven needs cleaned also Back of pizza oven needs cleaned
			4-602.13	INSIDE oven Hoods need cleaned
			4-602.13	Dry stock rack needs cleaned
				- By June 2020 must submit yearly a copy of a food level manager cert.
				- MUST POST A SIGN IN AREA VISIBLE TO CUSTOMERS IF SOMEONE WANTS TO SEE HD INSPECTION, or you can use one provided.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Soda Cooler	41°F	Walk in Cooler	37°F				
Hot Pizza Case	137°F	Pizza Cooler	41°F				
Pizza Water	147°F						
Cooler 5-ba	200-200						