

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: Food PRIORITY: 1 PRIORITY FOUNDATION: 0
CORE: 3 TOTAL: 4

ESTABLISHMENT: Petrucchi Deli/Fruit Stand PERMIT NO.: _____ DATE: 12/11/19
ADDRESS: 3090 Hedgesville Rd CITY: Martinsburg STATE: WV ZIP: 25403
PERSON IN CHARGE/TITLE: Tom Petrucci TELEPHONE: _____
RECEIVED BY (SIGNATURE): Tom Petrucci SANITARIAN (SIGNATURE): J Shipley
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10:00am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	Clean bottom/grates of ice cream freezer
			4-602.13	Clean microwaves
✓	✓		4-602.11	Clean can openers
			4-602.13	Clean bottom of Kelvinator Refrigerator

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Freezer	0°	Ice Cream		Prep Cold Storage	39.5		
Kelvinator	35°	Freezers	2.0	Deli Cheese	32°		
				Deli Meat	33°		