

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
CORE: 9

PRIORITY FOUNDATION: 1
TOTAL: 11

ESTABLISHMENT: <u>P+G</u>		PERMIT NO.:		DATE: <u>10/4/2019</u>	
ADDRESS: <u>394 Development Drive</u>		CITY: <u>Inwood</u>		STATE: <u>WV</u> ZIP: <u>25428</u>	
PERSON IN CHARGE/TITLE: <u>x JUSTIN MEYER</u>			TELEPHONE:		
RECEIVED BY (SIGNATURE): <u>x Justin Meyer</u>			SANITARIAN (SIGNATURE): <u>Ruth Allison</u>		
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: <input type="checkbox"/>					TIME: <u>10:00am</u>

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓			3-302.12	Items outside original container need labeled. (sesame seeds)
			4-602.13	Inside of US Range Oven needs cleaned.
			7-102.4 PF	Vinegar bottle needs labeled.
			4-901.11	Pans/Bowls need to air dry before storing.
			4-602.13	Inside of utensil drawers need cleaned/organized
			4-501.11	Ice machine needs repaired (Already called)
			6-501.11	Hot Plate Counter needs repaired (cracked)
	✓		2-301.14	Observed Employee not wash hands prior to putting on gloves. Gloves does not exclude washing hands.
			6-501.11	Drain under sink beside Ice Tea needs repaired (Leaking)
			4-903.11	Utensils in dining area need to be stored handle one-way.
			4-501.11	Ice - Build Up on valve in walk-In Freezer.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Hot Hold.	152°	Hot Plate	146°	Taco meat	136°	Chicken Noodle Soup	136°
Grill Drawer	40°-41°	Turkey	37°	Beverage Air.	37°		
Tomatoes	38°	Buclet	300ppm	Milk/Uncrustable	38°		
Dishmachine	140°	Salsa Bar	39°	Salad Bar	40°		

