

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: 24
CORE: _____

PRIORITY FOUNDATION: 0
TOTAL: 6

ESTABLISHMENT: <u>St. Joseph</u>		PERMIT NO.:		DATE: <u>11/21/2019</u>	
ADDRESS: <u>110 E. Stephen St.</u>		CITY: <u>Martinsburg</u>		STATE: <u>WV</u> ZIP: _____	
PERSON IN CHARGE/TITLE: <u>x Marie Coffey</u>		TELEPHONE: _____			
RECEIVED BY (SIGNATURE): <u>x Marie Coffey</u>		SANITARIAN (SIGNATURE): <u>J Shipley</u> <u>W. Allen RS.</u>			
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: _____					TIME: <u>10:00 am</u>
Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections	
✓			4-903.11	Spoons/Knives need to be stored handles facing one way/dm. container	
	✓		4-602.11	Inside of ice machine needs cleaned	
✓			4-602.13	Clean inside (bottom) of storage cabinet (salt)	
			4-901.11	Air dry utensils/dishes prior to storing	
✓	✓		4-602.11	Baking sheets in Vulcan hot hold stored not clean	
			4-202.16	Cannot use milk crates as shelf in walk-in freezer (not cleanable)	

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Beef	156°	Corn	174°	Beverage Air	37°	Cu-Cu Hot	140°
Beef	159°	Sanitizer	300ppm	Walk-in Milk Cooler	38° 40°	Dish Machine	170°

