

**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: 0

PRIORITY FOUNDATION: 0

CORE: 1

TOTAL: 1

| ESTABLISHMENT: <u>Royal Farms #412</u>            |          | PERMIT NO.:                        |   | DATE:                                     |  |
|---|----------|------------------------------------|---|---|--|
| ADDRESS: <u>29 Grapevine Rd</u>                   |          | CITY: <u>Mting</u>                 |   | STATE: <u>WV</u> ZIP:                     |  |
| PERSON IN CHARGE/TITLE: <u>JOSEPH KIEPEK</u>      |          |                                    | TELEPHONE:                              |   |  |
| RECEIVED BY (SIGNATURE): <u>[Signature]</u>       |          |                                    | SANITARIAN (SIGNATURE): <u>M. Lalow</u> |   |  |
| INSPECTION TYPE: ROUTINE <input type="checkbox"/> |          | FOLLOW-UP <input type="checkbox"/> |   | COMPLAINT <input type="checkbox"/>        |  |
|   |          | OTHER: <u>Walk-thru</u>            |   | TIME: <u>11 AM</u>                        |  |
| Corrected   | Priority | Repeat                             | Code Reference                          | Violation Description/Remarks/Corrections |  |
|   |          |                                    |   | -saniter good 400ppm                      |  |
|   |          |                                    |   | -probe thermometer / gloves Monday        |  |
|   |          |                                    |   | -truck                                    |  |
|   |          |                                    |   | <u>Retail</u>                             |  |
| ✓   |          |                                    |   | -caulk around all toilets.                |  |
|   |          |                                    |   | okay to open!                             |  |
|   |          |                                    |   | permits issued!                           |  |

| Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item   | Temp/PPM | Unit/Location/Item | Temp/PPM |
|--------------------|----------|--------------------|----------|----------------------|----------|--------------------|----------|
| 21 in refr.        | 41.50    | 39.0               |          | sanitizer            | 400ppm   |                    |          |
| Freezer            | 2.50     | sandwich stat.     | 350      | drink cooler         | 380      |                    |          |
| 2                  | 370      | extra drawers      | 360      | beer cooler          | 390      |                    |          |
| refrigerator       | 370      | grab/go            | 380      | cooler near bathroom | 0.50     |                    |          |

ected opening on the 29th \*  
corporate audit every 3 months \*