



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 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 2 NONCRITICAL 5 TOTAL 7

ESTABLISHMENT: HOT 5 STOP PERMIT NO.: _____ DATE: November 9, 2018
 ADDRESS: 1110 A Hedgeville Rd CITY: Martinsburg STATE: WV ZIP: 25113
 PERSON IN CHARGE/TITLE: X L.M. Kuykendall TELEPHONE: 264-1514
 RECEIVED BY (SIGNATURE): X J.M. Kuykendall SANITARIAN (SIGNATURE): Oliver Edwards
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1130

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
			5501.16	containers of candy ^{+ purse} stored in mop sink
		X	6501.13	floor in kitchen needs cleaned + in ATM room
			6501.11	Wall covering needs re-attached beneath mop sink
			4602.13	refrigerator needs alternate door gaskets + hinges
	X		4703.11	Wash-Rinse-Sanitize 3 bay sink set up All dishes must go through 3 step process
	X		2102.1A	Person in charge (sanitary) must know WASH-rinse-sanitize process + how to test with test strips (50-100 bleach) (200 count)
			4501.11	Look at bag-in-box - company contacted
				Demonstrated 3 bay + test strips
				- probe
				- chlorine test strips
				gloves
				floor

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Refrigerator	41						

Free
 Classes every 3rd Tues of month
 9-11am 304-267-7130