



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 3 NONCRITICAL 21 TOTAL 24

ESTABLISHMENT: JAMES RUMSEY CULINARY ARTS PERMIT NO.: DATE: 5/14/19
 ADDRESS: 3274 HEDGESVILLE ^{KITCHEN} RD CITY: MARTINSBURG STATE: WV ZIP: 26155
 PERSON IN CHARGE/TITLE: Lonnie Cobb TELEPHONE:
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 2:00

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
/			4-602.13	FOOD RESIDUE IN TOASTER.
/			4-602.13	FOOD RESIDUE IN MICROWAVE
			6-501.12	FLOORS THROUGHOUT KITCHEN NEED CLEANED. ↳ PARTICULARLY UNDERNEATH EQUIPMENT
			6-501.11	SHELVES IN EQUIPMENT STORAGE NEED REPAIRED.
			4-602.13	FOOD RESIDUE ON WALK-IN FREEZER SHELVES
/			3-305.11	FOOD STORED ON FLOOR IN WALK IN FREEZER
			4-602.13	FOOD RESIDUE ON WALK-IN COOLER SHELVES
			4-602.13	FOOD RESIDUE ON WALK-IN COOLER FLOOR
			6-501.12	DISHWASHER ROOM FLOORS NEED CLEANED.
			4-602.12	FRONT FRYER EQUIPMENT NEEDS CLEANED.
			4-602.12	FRONT GRILL EQUIPMENT NEEDS CLEANED.
			6-501.14	FRONT HOOD VENTS NEED CLEANED.
/			4-602.13	PREP COOLER NEEDS CLEANED.
	/		3-501.16	PREP COOLER NOT REACHING TEMP
			4-602.12	STOVE NEEDS CLEANED
			6-501.14	BACK HOOD VENTS NEED CLEANED
	/		4-602.11	UTENSIL SCOOP STORED IN DRAWER NEED CLEANED.
	/		4-602.11	MIXER NEEDS CLEANED.
			6-501.12	GREASE TRAP NEEDS CLEANED.
/			4-602.13	FOOD RESIDUE ON BOTTOM SHELVES

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
WALK IN COOLER	27	FREEZER	-2				
WALK IN FREEZER	-9	3 BAY	200				
PREP COOLER	48	DISHWASHER	160				
COOLER	39						

