

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: 4 PRIORITY FOUNDATION: 0
CORE: 15 TOTAL: 19

ESTABLISHMENT: Chic-Fil-A PERMIT NO.: _____ DATE: 9-10-19
ADDRESS: Foxcroft Ave CITY: MTbg STATE: WV ZIP: 25401
PERSON IN CHARGE/TITLE: X Nick Duck Kitchen Director TELEPHONE: _____
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Ceiling needs cleaned in the back of THE UNIT
			4-602.13	Dry stock rack needs cleaned
			3-305.02	Stalk on Floor in freezer needs to be off the floor 6"
✓			4-602.11	Walk in cooler shelves need cleaned - old food stuffs hanging from the racks
			6-501.12	handles need cleaned
	✓		4-602.13	Dry equipment rack needs cleaned
			6-501.12	Walls need cleaned in 3 Bay Area
			6-501.12	Floor drains need cleaned
✓	✓		4-602.11	Knife Magnetic rack needs cleaned
			6-501.11	Fly Strips should not hang in areas above or around food, food equipment or machines (hanging above Ice machine)
✓	✓		4-602.11	Multiple utensils stored unclean
			4-602.13	Top, outside & handles of door drains need cleaned in All 3 Chicken Units
			6-501.14	Flies observed in the back of House
			4-602.13	All Grill line green shelves need dusted

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in Cooler	41F	Trans cooler	40F	Soaps	137F		
Salad CS	41F		39F				
Chicken roll-	38F		41F				

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OBSERVATION TOTALS: _____ PRIORITY: 4 PRIORITY FOUNDATION: 0
 CORE: 15 TOTAL: 18

ESTABLISHMENT: Chic-Jill-A PERMIT NO.: _____ DATE: 9-10-11
 ADDRESS: Foxcroft Ave CITY: Molly STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: X NICK Duah Kitchen Director TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Nick Duah SANITARIAN (SIGNATURE): _____
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:00

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Fry line Hands/mtl Area including open area needs cleaned
			6-501.12	Floors behind & under equipment in multiple places needs cleaned
			4-602.13	All white cabinets in Sandwich prep area needs cleaned
			4-602.12	Sides of Fryers need cleaned
			4-602.13	Several Condiment Container holders need cleaned inside

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Chiller/Drain	139F	Lobby TRAYWASH	41F	Frost Cooler	39F	Shake Base	385F
HOT DRAWER	162F	2 Door TRAYWASH	37F	DH Cooler	41F		
Meat Chiller	158F	2 Lobby Chiller/Bins	39F	Sandwich Table	142F		
Fryers	136F	ICE TRAY	41F	FT Salad Chiller	39F		