



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 3 TOTAL 6

ESTABLISHMENT: CR Enterprises dba Wood PERMIT NO.: _____ DATE: June 6, 2019
 ADDRESS: 2007 Professional CITY: Martinsburg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: x Rashida Yost TELEPHONE: 304-267-2777
 RECEIVED BY (SIGNATURE): x Rashida Yost SANITARIAN (SIGNATURE): Greg Edwards
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:40

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6301.14	handwashing sign needed at sink
			4602.13	inside microwave needs cleaned
			4606.11	replace stained containers (pitted)
x	x		3501.15	spoiled cottage cheese found
		x	3501.16	refrigerator temp was 4/3 dial adjusted
				Needs to be 41° or lower. Must discard food if not
x	x		3302.11	raw beef on center shelf - should be stored on lowest shelf
				* light cover in hall outside kitchen
				* No one had training for kitchen Must attend June 18th 9-11 -> 2 to come

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
3 bay	200	Refrigerator	?				
		IDAM	54				
		Adjusted					