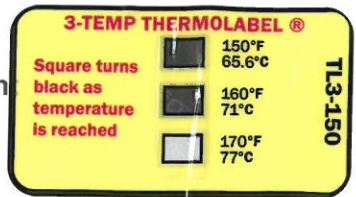


FOOD ESTABLISHMENT INSPECTION REPORT



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: 2
CORE: 2

PRIORITY FOUNDATION: 0
TOTAL: 4

ESTABLISHMENT: Hedgesville Middle School PERMIT NO.: _____ DATE: 11/4/2019
 ADDRESS: 334 School House Drive CITY: Hedgesville STATE: WV ZIP: 25427
 PERSON IN CHARGE/TITLE: x Joy E Campbell TELEPHONE: _____
 RECEIVED BY (SIGNATURE): x Joy E Campbell SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 9:30am.

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		4-602.11	Vegetable Slicer needs cleaned.
✓	✓		4-602.11	Meat Slicer needs cleaned.
			4-501.11	Roller carts (metal) in poor repair. Sides/Tops bent.
			6-501.12	Floor Fan cover needs cleaned (outside dish area).

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Dishmachine	160°	Hishizaki	33°	Salad Bar	38°-41°		
Milk Right	40°	Metro Hot Hold	148°				
Milk Middle	39°	Metro CS Hot Hold	145°				
Milk Left	40°	Victory 2-Door	39°				