

Morgan

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

PRIORITY FOUNDATION: 2

CORE: 10

TOTAL: 13

ESTABLISHMENT: *Fairfax Cofee House* PERMIT NO.: _____ DATE: *3-13-20*

ADDRESS: *23 Fairfax St.* CITY: *Berkeley* STATE: *WV* ZIP: _____

PERSON IN CHARGE/TITLE: *X Sarah Bittone Kitchen Manager* TELEPHONE: _____

RECEIVED BY (SIGNATURE): *[Signature]* SANITARIAN (SIGNATURE): *[Signature] R.S.*

INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: *10:30*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-501.11	Fruit container cover gasket needs repaired - can not use duct tape - IT'S NOT smooth terry cloth
			4-602.13	Crackers need cleaned in freezer drawers
			4-501.12	Cutting boards need bleached or resurfaced
			4-501.12	FAN needs cleaned in kitchen
			6-501.50	Kitchen tables need repaired first
✓			6-501.10	Wall needs repaired in kitchen
		PF	3-602.11	Food in jars need labeled when taken out of original containers
✓			3-501.16	Milk, eggs, butter in small cooler 50F
			4-602.13	Seasoning shelves in prep area need clean
			4-602.13	Dry stock shelves need clean
		PF	4-602.13	WALK in cooler shelves need clean (mountain)
			4-602.13	Bread freezer needs clean
			6-501.11	ceiling needs repaired in dish/prep area.
			3-501.19	Butter out front 73F must be kept ^{41F or} 50F or lower need to post a sign ^{HP} INSPECTIONS UPON REQUEST

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Capitrol Cook	35F	Dishwasher	90-300				
Quise Egg Bulky	50F						
Walkin Cook	36F						