

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Roma's	Facility Type Food Service Establishment	
Licensee Name Roma Pizza Inc	Facility Telephone # 304 263-7117	
Facility Address 300 Wilson St Martinsburg , WV	Licensee Address 300 Wilson St Martinsburg , WV 25401	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 08/24/2017	Total Time Spent 1.87

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
pizza prep unit	40
sandwich unit	34
Artic Air refrigerator	scan of 47-digital read at 35 not accurate
Pepsi refrig	36

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical		250	stearaminetabs	

**OPERATOR** - 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).

**Observed Critical Violations****Total # 10****Repeated # 6****2-301.14 - WHEN TO WASH***This is a critical violation**REPEAT OBSERVATION hands need washed after cleaning and before serving food***2-401.11 - EATING, DRINKING, OR USING TOBACCO***This is a critical violation**OBSERVATION: (CORRECTED DURING INSPECTION): cup without lid found on prep table***3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING***This is a critical violation**OBSERVATION: Artic air refrigerator-not working correctly-fan not coming on-Just turned on today. Scan of 46-47 at start of inspection and 3:30. Delivery of cheese placed in unit but temp not dropping-Cheese must be placed in other refrigeration(not at owners home)**No extra room at establishment-Spoke to Rocky's owner and cheese cases beng transported to their refrigeration***3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING***This is a critical violation**OBSERVATION: (CORRECTED DURING INSPECTION): few items need datemarked***3-501.19 - TIME AS A PUBLIC HEALTH CONTROL***This is a critical violation**REPEAT OBSERVATION (CORRECTED DURING INSPECTION): pizza needs time sticker***4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS***This is a critical violation**OBSERVATION: (CORRECTED DURING INSPECTION): can opener stored not clean***4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS***This is a critical violation**REPEAT OBSERVATION (CORRECTED DURING INSPECTION): soda nozzles need cleaned***4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS***This is a critical violation**REPEAT OBSERVATION pizza prep unit needs cleaned inside(and out)***4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE***This is a critical violation**OBSERVATION: floor mixer-splash area needs cleaned and base***7-102.11 - COMMON NAME***This is a critical violation**OBSERVATION: (CORRECTED DURING INSPECTION): chemical spray bottle needs to be labeled***ObservedNon-CriticalViolations****Total # 20****Repeated # 6****2-402.11 - HAIR RESTRAINTS***OBSERVATION: long hair should be restrained up and off shoulders while working with food preparation*

**3-305.11 - FOOD STORAGE**

**OBSERVATION:** food and personal items should not be stored on top of the water heater

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** white shelving needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** top of tea urns need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** bottom of white upright freezer needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** top of scale needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** lower onion shelf needs cleaned(remove cardboard)

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** shelf beneath deep fryer needs cleaned

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**REPEAT OBSERVATION** entrance way into kitchen-hole in wall needs repaired

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** wall needs repaired by handsink

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION: (CORRECTED DURING INSPECTION):** handsink plumbing leaking

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** stained ceiling tiles need repalced

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

**OBSERVATION:** dry storage(old walkin)-needs organized, items off floor and cleaned-discard items if not in use

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** restrooms-toilet lid and sinks need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** ceiling vents need cleaned in hallway, womens restroom and diningroom

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** ceiling bulb covers need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** area beneath bag-n-box stand needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION handsink needs cleaned

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

REPEAT OBSERVATION floor needs cleaned beneath pizza prep, behind pizza oven and kitchen floor perimeters

**6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION**

REPEAT OBSERVATION hood and filters need cleaned

**Inspection Outcome**

**Comments**

\*Change of ownership in future-Will coordinate change of ownership inspection with follow-up inspection  
Also electrical issues occurring during inspection and end of inspection-Owner choosing to close until issue is resolved-Keep eye on unit temperatures

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about,

Person in Charge



Sanitarian



Amy ARE Edwards