

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Ledo's Pizza	Facility Type Food Service Establishment	
Licensee Name Anthony A. Guglielmi	Facility Telephone # 304 263-2800	
Facility Address The Commens Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/04/2018	Total Time Spent 2.32

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich case	39
Pizza cooler	40
Walk in cooler	39
Cashier cooler	40
Soda cooler	41
Salad cooler	48-57
Dessert beer glass case	40

Food Temperatures	
Description	Temperature (Fahrenheit)
House dressing	56
Salad case	47-56
olives	53
Peppers	52
Meatballs	137
Sauce	138
Cheese sauce	115
CHicken soup	121

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Frontchemicalbuc ketDishmachine	Quatchem				

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
<p>Total # 13 Repeated # 13</p> <p>2-102.11 - DEMONSTRATION OF KNOWLEDGE This is a critical violation OBSERVATION: The Person in Charge (PIC) is unable to demonstrate knowledge.in food safety temperatures, did not know food danger zone</p>

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Ground meat stored on bacon and over bags of bread

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): All the food in the salad case is between 47-58F

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Chicken soup 121F, cheese sauce 115F

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): No date marking in bonless wings, garlic sauce or prepped bread

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Lasagna 6-2, noodles out of date 6-2,6-3.

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Operator has no plan for using time as a public health control. bacon and dough, no four hour throw out time, even though they know about the procedure.

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Can opener and blade needs cleaned,

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Inside the ice machine needs cleaned, mold

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Green shelf above the salad case needs cleaned, debris hanging off the racks above the open area of the salad case

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Sandwich case needs cleaned inside including the racks

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Shelves in the pizza case and above the pizza case needs cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION Racks in the walk in cooler needs cleaned, old food stuffs hanging from the racks over Ready to eat foods

Observed Non-Critical Violations

Total # 21

Repeated # 13

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Stem Thermometer used in food establishment is not accurate to +/- 2°F

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Several cuttingboards need bleached or resurfaced

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Several cooler and freezer gaskets need replaced, torn

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Broken and cracked pans need tp be thrown out and replaced..

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Sides of the fryers stove need cleaned, grease

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Top of the pizza oven needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Vegetable dicer needs cleaned, old dried food still in the blades

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside the flour bin needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: All tables need bottom shelves, and legs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Using pans from last night, old dried food on the pans, leftovers need to be placed in new

pans nightly as part of the cooling process. Old dried product on the pans and lids

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Grill stand including the wheels need cleaned

5-501.116 - CLEANING RECEPTACLES

OBSERVATION: Receptacle used for storing trash need cleaned in the kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Floor needs repaired in the walk in cooler, metal plate starting to lift.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Ceiling tiles need replaced, stained, .

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Burnt light bulbs in the ceiling and the hood need replaced.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Rusted shelves throughout the kitchen needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor needs cleaned under the racks in the walk in cooler

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling needs cleaned in the kitchen, dust and food stuck to the tiles

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor needs repainted in the kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment in the kitchen.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Several vents in the unit needs cleaned, dust

Inspection Outcome

Comments

Because of the amount of critical and non critical violation, a reinspection will occur with in the next 10 days, \$75 reinspection fee.

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 06/15/2018

Person in Charge



tiffany brady

Sanitarian



Glenn GCO Ondick