

**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: 3

PRIORITY FOUNDATION: 0

CORE: 12

TOTAL: 5

ESTABLISHMENT: Tomhawk Store PERMIT NO.: \_\_\_\_\_ DATE: 8-2-19  
 ADDRESS: 12755 Back Creek Valley CITY: Hedgesville STATE: WV ZIP: 25427  
 PERSON IN CHARGE/TITLE: X TORNO PIZZERIA Owner TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): X Fernando Potts SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 930

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		4-602.11	Several sharp pointing knives need re-etched STOCK WITH OLD FOOD STUFFS ON TRAY
✓	✓		6-501.12 3-501.01b	Floor needs cleaned in Back storage room Walk in at 48-55F → Milk 52F, Salami 45.5F See temps below - Before walk in cooler can be used for food items 41F or below it will need re-inspected, call when repaired. OC TO use for Soda & beer. \$75 reinspection charge. PAID Before reinspection.
				RETAIL
			4-602.11	Bottom of MEAT CASE needs cleaned New Food Contact
	✓		4-602.11	Molds needs cleaned on inside of ICE machine  - Must post inspection or post a sign for review if wanted by the public - By June 2020 - Must submit certificate of food course cert. yearly w/ permit fees.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Sandwich Cuts	34	3-Bay	50.4	Meat CS	41F		
Walk in Cool	48F	HAM	45F	Turkey	44.5		
Onion	47.1	Salami	45F	Ham	45.5		
Milk	52F	Pepperoni	49.7	Cheese	46.5		