

Berkeley

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
CORE: 9

PRIORITY FOUNDATION: 3
TOTAL: 15

| | | | | | |
|--|--|--|--|------------------------------------|-------------------|
| ESTABLISHMENT: <u>Domina's</u> | | PERMIT NO.: | | DATE: <u>7-26-19</u> | |
| ADDRESS: <u>Winchester Ave</u> | | CITY: <u>Wtbg</u> | | STATE: <u>WV</u> ZIP: <u>25104</u> | |
| PERSON IN CHARGE/TITLE: <u>X [Signature]</u> | | TELEPHONE: | | | |
| RECEIVED BY (SIGNATURE): <u>X [Signature]</u> | | SANITARIAN (SIGNATURE): <u>[Signature]</u> | | | |
| INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: <input type="checkbox"/> | | | | | TIME: <u>1:30</u> |

| Corrected | Priority | Repeat | Code Reference | Violation Description/Remarks/Corrections |
|-----------|----------|--------|----------------|--|
| | | | 3-305.12 | Boxes of napkins ^{Paper Boxes} & cups stored on Floor |
| | | | 5-501.13 | Lid on dumpster needs to be kept closed |
| | | | 6-501.12 | Floors need cleaned behind & under equipment |
| | | | 6-506.11 | Flies observed in the unit. |
| ✓ | | | 4-602.11 | 2 Door combi shelves need cleaned - Food hangs at 1 inch over ready wear. Food |
| | | | 6-501.114 | equipment stored in hot water room - needs stored out of the floor |
| | | | PP-602.11 | Label pack/clean per roll needs cleaned |
| | | | 4-602.13 | Dry stock racks need cleaned |
| | | | 4-502.11 | walk in cooler racks starting to rust. needs repaired |
| | | | 4-501.12 | Cutting boards need bleached or replaced |
| ✓ | ✓ | | 3-501.16 | chicken tenders out of date 7-24-19 |
| ✓ | | | 4-602.11 | Pizza case shelves need cleaned - Food hanging from racks |
| | | | 4-602.13 | INSIDE Blue condiment holders, needs cleaned inside |
| | | | 4-602.13 | Stainless steel shelves in pizza area needs cleaned |
| ✓ | | | PP-7-102.11 | Bottle of sanitizer NOT labeled |

| Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM | Unit/Location/Item | Temp/PPM |
|--------------------|----------|--------------------|----------|--------------------|----------|--------------------|----------|
| True Cooler | 40F | Quat | 200-300 | | | | |
| WALK IN COOL | 41F | Hot Pipe | 178F | | | | |
| Sandwich PS | 30F | Soda Case | 40F | | | | |
| Pizza PS | 38F | | | | | | |

- WITH 2013 Food Code MUST POST or have sign made so customers can review inspection if needs

- WITH JUNE 2020 permit renewal must submit current copy of A Certified Food Mgr. Course Completion