

Barkley

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
CORE: 8

PRIORITY FOUNDATION: 0
TOTAL: 10

ESTABLISHMENT: KING'S New York Pizza PERMIT NO.: _____ DATE: 1-27-20
 ADDRESS: 313A Rockcliff Dr CITY: Mt Gay STATE: WV ZIP: 25461
 PERSON IN CHARGE/TITLE: X All Jh ddk TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Sals SANITARIAN (SIGNATURE): W. R. S.
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		4-602.11	Can opener blade needs cleaned
			4-602.13	High shelves need cleaned
	✓		4-602.11	Back RT Soda cooler needs racks cleaned MOLD + fungus on racks
			4-901.11	WET NESTING in plastic pans - need to AIR DRY 15T before stacking
			4-602.13	Dish machine needs cleaned
			3-305.12	Food on floor in cooler + needs stored at least 6" off the floor.
			4-602.12	top of the pizza oven needs cleaned
			6-504.11	Floor needs repaired under pizza oven
			2-402.11	Employees observed NOT wearing hair restraints in food, cooling, prep or in dish area.
			4-501.11	Several cigarettes need cleaned
				MUST post a sign for customers to see to request to see your Health Inspector or use one provided
				- By June 2020 must send in yearly a copy of food mgr level safety cert.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Soda Cooler	39F	Dishmach	50-100F	Pizza Cooler	38F		
Wine cooler	37F	red Sauce	136F	Salad Cooler	37F		
Dinner cooler	39F	Meat Sauce	135F				
Glass Cooler	41F	Meat balls	138F				