

**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 12/18/2017	Total Time Spent 1.88

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich case	39
Pizza cooler	40
Walk in cooler	41
Cashier cooler	41
Soda cooler	43
Salad cooler	40
Dessert beer glass case	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Steamtable items	142

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Frontchemicalbuc ketDishmachine	Quatchem		50-100		

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 # 5

Repeated # 5

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Operator has no plan for using time as a public health with the pizza dough, 4 hours max time at room temp

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

This is a critical violation

REPEAT OBSERVATION Shelves in the walk in cooler need cleaned, food and molds hanging from the racks

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Ice machine needs cleaned inside, mold

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Shelves over the pizza area needs cleaned

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Working containers of sanitizer not labeled with contents.

Observed Non-Critical Violations

Total # 14

Repeated # 5

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: In use utensils need stored in the product when in use

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cuttingboards need bleached or resurfaced.

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Cheese grater needs repaired, can not use duct tape to hold on guard. ZDuct tape is not easily cleanable

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Top of the oven needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Flour dunnage rack needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Bottom shelves in several units need cleaned in the kitchen

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Grill line stand needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Outside of the flour container needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Inside the 2 door freezer needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Rusted vents need repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Burnt lights in the kitchen need changed.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned under and behind equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling needs cleaned in multiple areas of the kitchen

7-201.11(A) - SEPARATION OF TOXIC MATERIALS BY SPACING

OBSERVATION: Chemicals in the kitchen stored over deli sheets, gloves and bustubs of unclean dishes

Inspection Outcome

Comments

Disclaimer

Person in Charge



Austin Lang

Sanitarian



Glenn GCO Ondick