

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name King's New York Pizza Hedgesville	Facility Type Food Service Establishment	
Licensee Name Kings New York Pizza	Facility Telephone # 304 754-7992	
Facility Address 147 Roaring Lion Drive Hedgesville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/02/2020	Total Time Spent 1.33

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Dessert cooler	39
Walk in cooler	37
Pizza cooler	40
Sandwich/salad cooler	39
Dinner cooler	41
Line cooler	39
Soda cooler	41
Hot lamp	152

Food Temperatures	
Description	Temperature (Fahrenheit)
Pizza	175
Redsauce	112

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerindishma chineFrontbucket	chemchem		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 Priority Violations

Total # 4

Repeated # 0

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

OBSERVATION: (CORRECTED DURING INSPECTION): Red mixer is visibly soiled.

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

OBSERVATION: (CORRECTED DURING INSPECTION): Power slicer and blade are visibly soiled.

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener and blade are visibly soiled.

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

OBSERVATION: Walk in cooler shelves need cleaned, old food stuffs hanging off racks

Observed Priority Foundation Items

Total # 2

Repeated # 2

3-501.17 - READY-TO-EAT, TCS FOOD, DATE-MARKING

REPEAT OBSERVATION No date marking on desserts produced from the day before. Must be dated if keeping for more than one day

3-501.17 - READY-TO-EAT, TCS FOOD, DATE-MARKING

REPEAT OBSERVATION Shredded cheese, cut vegetables, lasagna stored with no dates or labels

Observed Core Violations

Total # 5

Repeated # 0

3-305.11 - FOOD STORAGE

OBSERVATION: Containers of vegetables and sauce stored in the walkin cooler with no cover to protect from contaminates

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Cases of food stored on floor in both walkins, must be atleast 6 inches off the floor

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: Dishroom shelves need repaired, rust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the dinner case needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Drystock shelves and stock need dusted

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Regina C. Drusda

Glenn GCO Ondick