

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Pizza Montese	Facility Type Food Service Establishment	
Licensee Name Di Cola Corp II	Facility Telephone # 304 274-9330	
Facility Address 5274 Hammonds Mill Rd Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/02/2017	Total Time Spent 1.83

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	37
Pizza Prep	37
Sandwich Prep	40
Tomatoes	38
Onions	38
Meatballs	152
Italian Wedding Soup	157
Pizza Hot Hold	141

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher Bucket Bottle	Chemical Chemical Chemical		0/50	Chlorine	

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 # 7

Repeated # 7

3-101.11 - SAFE, UNADULTERATED & HONESTLY PRESENTED

This is a critical violation

OBSERVATION: Eggs stored above Ready To Eat foods in Walk-In refrigerator (above pizza sauce and tomatoes)

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cups without handles stored in Black Pepper/Garlic/Oregano Leaves containers

3-501.14 - COOLING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Butter stored under prep table (marked keep refrigerated) Product thrown out at this time. More than 4 hours

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Dishmachine not sanitizing at time of inspection (sanitizer bottle is empty)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Slicer needs cleaned

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Flies and gnats around onion storage area

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Need to label chemical storage containers (spray bottles)

Observed Non-Critical Violations

Total # 14

Repeated # 7

3-305.11 - FOOD STORAGE

REPEAT OBSERVATION Food stored on floor in Walk-In freezer (needs to be 6 inches)

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

REPEAT OBSERVATION Gaskets on Continental/Pizza Prep units needs replaced (torn)

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

REPEAT OBSERVATION Walk-In freezer needs defrosted (ice on piping)

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

REPEAT OBSERVATION Prep table needs replaced/repared (bent)

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting board on Continental prep unit needs re-surfaced/bleached/cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Cabinets under main line (hot hold/salad bar) need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Gaskets on walk-in cooler doors need cleaned (mold)

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Shelving above mixer/microwave prep table needs cleaned

5-205.11 - USING A HANDWASHING SINK

OBSERVATION: Hand sink should be used for handwashing only (forks/lemons in it at time of inspection)

6-301.12 - HAND DRYING PROVISION

OBSERVATION: (CORRECTED DURING INSPECTION): No paper towels at hand sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Faucet at hand sink leaking and needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Screw holes for old soap dispenser need sealed/repared

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling vent covers need cleaned throughout establishment

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: Hood vents above grill line need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Melany Marchun

Sanitarian



Keith Allison