

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Kings New York Pizza	Facility Type Food Service Establishment	
Licensee Name Dominic Colandrea	Facility Telephone # 304 274-2100	
Facility Address 44 Worchester Ave Falling Waters , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/14/2019	Total Time Spent 1.42

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	38
Daily cooler	39
Salad cooler	38
kitchen cooler	40
Pizza cooler	39
Sandwich cooler	39
Dessert cooler	40
Small beer cooler	
fried food cooler	
shell fish drawer	39
keg cooler	39
bar bottle cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Meatballs	138
Red sauce	138

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
GrillbucketDishma chineBarbucketfro ntcounterbucket	chemicalchemch emchemical		5050-100	bleach	

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 # 4

Repeated # 0

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Raw chicken stored over raw seafood, and raw seafood stored over soups

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Date marking on sliced meats, cheeses and vegetables

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

This is a critical violation

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

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Storage pan and all utensils in the pan need re-cleaned, old food stuffs still on the utensils

Observed Non-Critical Violations

Total # 1

Repeated # 0

4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES

OBSERVATION: No test strips for testing bleach sanitizer

Inspection Outcome

Comments

Risk based inspection

Disclaimer

Person in Charge

Sanitarian



andrea colandrea



Glenn GCO Ondick