

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Dominos-Inwood	Facility Type Food Service Establishment	
Licensee Name M. Pizza Inc	Facility Telephone # 304 229-2121	
Facility Address 110 Apple Way Inwood , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 09/18/2017	Total Time Spent 1.32

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Soda cooler	40
Pizza cooler bottom	41
Walk in cooler	40
Pizza cooler top	41
Pizza warmer	174
Central cooler	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkBleachbottleQuatbot tle	chemchemchem		+400	QUAT	

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
<p>Total # 4 Repeated # 3 4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Sanitizer in 3 bay and at the mixing valve above 400 ppm. 4-703.11 - HOT WATER AND CHEMICAL This is a critical violation OBSERVATION: No sanitizer made for the front areas, use a cleaner but no sanitizer step for the front, recommend having buckets made for each shift at all times when open in all food prep, dish, pizza areas of the unit. 6-501.111 - CONTROLLING PESTS This is a critical violation OBSERVATION: Flies observed in the unit 6-501.111 - CONTROLLING PESTS This is a critical violation OBSERVATION: Live spiders and webs need taken care of</p>

Observed Non-Critical Violations

Total # 15

Repeated # 3

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: In multiple areas, cases of food and paper goods stored on the floor, must be 6 inches off the floor

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Outside of the pizza oven needs cleaned

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

OBSERVATION: Inside the 2 door cooler needs cleaned

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

OBSERVATION: All stainless steel shelves in the front needs cleaned,

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

OBSERVATION: pizza box storage shells need cleaned

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

OBSERVATION: Lower shelf on back prep table needs cleaned

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

OBSERVATION: Drying racks need cleaned, greasy and sticky in areas

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

OBSERVATION: Blue carryout condiment holders need cleaned inside

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

OBSERVATION: Speed racks need cleaned

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

OBSERVATION: Gray buscart needs cleaned

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

OBSERVATION: Inside the pizza cooler needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wall behind the oven needs cleaned, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ladder needs cleaned].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned under and behind equipment in all areas of the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Oven hood needs cleaned, grease.

Inspection Outcome

Comments

Disclaimer

Person in Charge



angela shoemaker

Sanitarian



Glenn GCO Ondick