

Berkeley County

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: _____
CORE: _____

PRIORITY FOUNDATION: _____
TOTAL: _____

ESTABLISHMENT: <u>Kings Pizzeria</u>		PERMIT NO.:		DATE: <u>November 20, 2019</u>	
ADDRESS: <u>737 Middleway Pike</u>		CITY: <u>Towson</u>		STATE: <u>MD</u> ZIP: <u>21288</u>	
PERSON IN CHARGE/TITLE: <u>x Dominick Colandrea</u>		TELEPHONE: <u>(410) 696-2660</u> <u>681 246 0801</u>			
RECEIVED BY (SIGNATURE): <u>[Signature]</u>		SANITARIAN (SIGNATURE): <u>[Signature]</u> <u>0801</u>			
INSPECTION TYPE: ROUTINE <input type="checkbox"/>		FOLLOW-UP <input type="checkbox"/>		COMPLAINT <input type="checkbox"/>	
		OTHER: <u>Opening</u>		TIME: <u>10AM</u>	

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
				<ul style="list-style-type: none"> - <u>Very Safe Elena Belenice 8/13/20</u> - <u>Pest Control - Nov 15, 2019 Contract</u> - <u>Grease Trap - Nov 15, 2019</u> - <u>2013 FDA Food Code</u> - <u>Fire Marshal report</u>
				<p style="text-align: center;"><u>Wash all equipment & surfaces</u></p> <p style="text-align: center;"><u>10am Thursday</u></p>
				<p style="text-align: center;"><u>gloves, gust test strip, gust i.gust, probe - digital manual</u></p>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<u>pizza prep</u>	<u>34/34</u>	<u>delicat</u>		<u>Wellbin</u>	<u>38.5</u>		
		<u>refrig unit</u>	<u>39</u>	<u>freez</u>			
				<u>refrig unit</u>	<u>41</u>		

