

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
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 ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 08/07/2018	Total Time Spent 1.87

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Dessert cooler	39
Walk in cooler	41
Pizza cooler	39
Sandwich/salad cooler	41
Dinner cooler	41
Line cooler	40
Soda cooler	39
Hot lamp	138

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Sauce	146
Meatballs	153

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerindishma chineFrontbucket	chemchem		50-10050- 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 Critical Violations**

**Total # 9**

**Repeated # 3**

**2-301.14 - WHEN TO WASH**

**This is a critical violation**

**OBSERVATION:** Employee observed not washing hands before putting on gloves. If employees are made to where gloves other then working with ready to eat foods, then they must wash their hands before putting on the gloves for the first time or when changing gloves mid job..

**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Butter packets must be kept at 41f or below. Server butter packets being stored at room temperature next to the dressing. If the unit is keeping the butter at room temps, then it must use time as the control to keep bacteria growth at a minimum.

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** No sliced, cooked, shredded, cut or made foods have any type of labeling to them.

**3-501.19 - TIME AS A PUBLIC HEALTH CONTROL**

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Operator has no plan for using time as a public health control. salad dressing that is made in house. can only be held for 4 hours at room temperature.

**3-501.19 - TIME AS A PUBLIC HEALTH CONTROL**

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Operator has no plan for using time as a public health control. for pizza at room temp. Must only be held for 4 hours and must have a throw away time listed for each pizza

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Can opener and blade needs cleaned

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

**This is a critical violation**

**REPEAT OBSERVATION** Ice machine needs cleaned inside, mold

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Tub of utensils and tub need recleaned

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION:** Flies observed in multiple areas of the unit

**Observed Non-Critical Violations**

**Total # 14**

**Repeated # 3**

**2-402.11 - HAIR RESTRAINTS**

REPEAT OBSERVATION Employee noted working in food preparation/cooking area without a hair restraint.

**3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION**

**OBSERVATION:** In-use towels when not needed must be stored in sanitized water. Dry towels can be stacked and stored in areas where they will be needed later on in the shift

**4-302.12 - TEMPERATURE MEASURING DEVICES**

**OBSERVATION:** All coolers need thermometers in them so the temperature is easy to read and monitor.

**4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES**

**OBSERVATION:** No testing device for bleach for the dishwasher

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** Cutting boards need bleached or resurfaced

**4-502.11 - GOOD REPAIR AND CALIBRATION**

REPEAT OBSERVATION Stainless steel shelves in the dishroom and prep area are rusting, needs repaired. Possible solution, put an exhaust hood in for the dishwasher

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

REPEAT OBSERVATION Tops of cooking equipment needs dusted, only cleaning half the surface

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Freezer under the flat grill needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Gaskets on the coolers and freezers need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Cabinet under the drink station needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Outside of the floor mixer base needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Outside of the red mixer needs cleaned, old dough on non food contact areas

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Shelf above the hot tables needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Pizza speed rack in back needs cleaned

***Inspection Outcome***

***Comments***

Recommend the manager to take the county manager in charge training or find a serve safe manager course.

Disclaimer

Person in Charge



**David Nolette**

Sanitarian



**Glenn GCO Ondick**