

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: 6
CORE: 10

PRIORITY FOUNDATION: 0
TOTAL: 16

ESTABLISHMENT: Anthony's PIZZA Inwood PERMIT NO.: _____ DATE: 1/27/2020
 ADDRESS: 372 Middleway Pike Suite B CITY: Inwood STATE: WV ZIP: 25428
 PERSON IN CHARGE/TITLE: X Darius Hedrick TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Darius Hedrick SANITARIAN (SIGNATURE): Keith Allison RS
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2:45 pm.

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Sink pulling away from wall in bathroom and needs repaired.
			6-501.11	Wall under sink needs repaired in bathroom.
			4-501.11	Door handles on 3-Door Continental Freezer need tightened/repaired
			2-402.11	Observed Employees working in Food Preparation areas without hairnets/hat.
✓	✓		3-501.18	Amoroso's rolls at room temperature without date of thawing. Have 7 Days to use once pulled out of freezer.
	✓		3-101.11	Dented Cans (Chunk Light Tuna in water).
			6-501.11	Holes around Fire Extinguisher need sealed/repaired.
			6-501.11	Coat Hanger behind door needs repaired (tape not approved)
✓	✓		4-602.11	Clean utensils stored not clean.
	✓		4-602.11	Vegetable slicer blade needs cleaned.
✓	✓		2-201.11	Chemicals stored w/food under grill (degreaser)
			3-304.14	wiping cloths need to be stored in sanitizer bucket/solution.
			4-602.13	Vent inside Coca-Cola (salads) needs cleaned.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
3-Bay	300ppm	Sandwich Prep	40°				
Bucket	300ppm	Nacho Cheese	137°				
Coca-Cola	40°	Walk-In	37°				
Pizza Prep	40°	Coca-Cola Salad	39°				

