SF-1
Rev 3/08

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

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 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL _____ **NONCRITICAL** _____ **TOTAL** _____

ESTABLISHMENT: Ledo's Pizza	**PERMIT NO.:**	**DATE:** 6-5-14	
ADDRESS: Commer	**CITY:** MTN	**STATE:** WV	**ZIP:**
PERSON IN CHARGE/TITLE: X Brad Conway / General Manager	**TELEPHONE:**		
RECEIVED BY (SIGNATURE): X	**SANITARIAN (SIGNATURE):**		
INSPECTION TYPE: ROUTINE ☒ FOLLOW-UP ☐ COMPLAINT ☐ OTHER:		**TIME:** 7:30	

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
	X			Mold inside top of Ice machine
				Cutting boards need bleached
X	X			Dinner Case shelves need cleaned
	X			Pizza Case needs shelves cleaned
X	X			Multiple utensils need washed
	X			Walk in Cooler shelves need cleaned
X	X			Date marking in multi items in Walk-in. Cheeses, meats, meat sets
				As of July 1st going to 2013 Food Code - Print or Download to the Web Computer.

RISK BASED INSPECTION.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Salad Case	41	Bulk Fg	165.	Walk in	39F.		
Soup	136	Cheese Sauce	147	Dessert Case	39F.		
Sauce	138	Dinner Case	41	Sm Soda Cooler	41F		
Hot Saus.	142.	Pizza Case	40	Lg Soda Cooler	40F		