

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Paesano's Pizza	Facility Type Food Service Establishment	
Licensee Name Efrain Garcia	Facility Telephone # 304 274-2900	
Facility Address 9460 Williamsport Pike Falling Waters , WV	Licensee Address ,	
Inspection Information		
Inspection Type Follow up	Inspection Date 03/01/2019	Total Time Spent 1.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Pizza prep	39
Sandwich Prep	36
Mini cooler	41
Walk-in	34
Hot hold	148
Downstairs fridge	36
Soda cooler	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-baySanitizerBuck et	Chemical		50	bleach	

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 # 1 Repeated # 0</p> <p>5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink blocked with drying dishes</p>

Observed Non-Critical Violations
<p>Total # 1 Repeated # 0</p> <p>4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES OBSERVATION: (CORRECTED DURING INSPECTION): Sanitizer concentration of 0ppm bleach, corrected to 50 ppm</p>

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 9

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: Employee cup without lid on cutting board in kitchen, all employee drinks must have lids

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Tops of equipment need cleaned, dust

2-402.11 - HAIR RESTRAINTS

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

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

This is a critical violation

OBSERVATION: pizza dough from 1-16 found in walk in, onions with no date found in walk in, tomatoes with no date found in walk in

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

This is a critical violation

OBSERVATION: Ham dated 1-22 found in prep cooler, garlic butter with no date, lettuce found in prep cooler with no date

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

This is a critical violation

OBSERVATION: Lettuce in prep cooler had no date mark

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

This is a critical violation

OBSERVATION: Ham found in downstairs fridge dated 1-22

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

This is a critical violation

OBSERVATION: Can opener blade needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Bottom of fridge in downstairs prep area needs cleaned, spilled products

Inspection Outcome

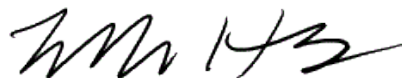
Comments

Disclaimer

Person in Charge



Sanitarian



Luke Hartley