

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Pizza Hut-Viking Way (#23562)	Facility Type Food Service Establishment	
Licensee Name ADF Mid Atlantic LLC	Facility Telephone # 304 263-8828	
Facility Address 205 S Viking Way Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/23/2017	Total Time Spent 1.90

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Pepsi Cooler	39
Pizza Prep	30
Left side	39
Right side	40
Hot box	149
Walkin	39
Salad Prep	41
Wing Cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Lemons	41
Pizza sauce	145

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
FrontBucketDishmachine3Ba ySinkBackBucketPrepBucket	ChemicalChemicalChe micalChemicalChemical		30030 0300	quatqu atquat	

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 # 13****4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION:** *Inside the pizza cooler needs cleaned including the racks***4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION:** *(CORRECTED DURING INSPECTION): Entire scale needs cleaned***4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION:** *Right dough cooler needs racks cleaned, old food hanging over cold dough***4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION:** *(CORRECTED DURING INSPECTION): Inside of the wing small freezer needs cleaned, including the racks***4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION:** *Walk in cooler shelves need cleaned, old food stuffs stuck to the racks***4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION:** *Left dough unit, food hanging from racks and entire unit needs cleaned inside***4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION:** *Shelf above the pizza cooler needs cleaned, food and mold hanging off the shelf above the prep unit***4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION:** *(CORRECTED DURING INSPECTION): Plates stoded uncleaned***4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS***This is a critical violation***OBSERVATION:** *Clean pan racks need cleaned, dirt and grease hanging from the racks***Observed Non-Critical Violations****Total # 28****Repeated # 13****4-501.12 - CUTTING SURFACES****OBSERVATION:** *Salad cutting board needs bleached***4-601.11(B) - COOKING EQUIPMENT AND UTENSILS****OBSERVATION:** *Outside of the pizza oven needs cleaned***4-602.13 - NONFOOD CONTACT SURFACES****OBSERVATION:** *Stainless steel shelves in the pizza cooked side needs cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Drystock shelves need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Sides of the back freezers need cleaned, grease*

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION *Green push racks need cleaned, grease*

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION *Inside the back office freezers need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION *Gaskets need cleaned in all the refrigeration equipment*

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION *Green fryers basket shelves need cleaned, grease*

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION *Wing sauce area and shelves need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION *Carryout shelves need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Cook side pizza condiment racks need cleaned*

5-501.116 - CLEANING RECEPTACLES

OBSERVATION: *Receptacle used for inside trash needs cleaned.*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION *Ceiling in the pizza area needs repaired, repairs made are not smooth and easily cleanable*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *Wall in carry-out needs repaired, duct tape is not smooth and easily cleanable*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION *Corners of walls in multiple areas need repaired, broken pieces and some areas repaired with duct tape.*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *Front door carry out side needs repaired, does not close on its own, threshold is keeping it open and becomes an entry point for pests.*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *Freezer door security opener needs repaired*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Bathroom exhaust fans need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Top of the fryer hoods needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Back area, pipes and wiring needs cleaned, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fire extinguishers need cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Air vents need cleaned in the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned along the edges and in the corners of the kitchen areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walls need cleaned in multiple areas of the unit.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceilings need cleaned in the back of the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Back handsink needs cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Pizza hoods need cleaned, grease and dust

Inspection Outcome

Permit Suspended – Facility must remain closed until correction of violation(s) is verified by the Health Department.

Comments

Unit must close and keep signs up until the inspector takes them down. All critical violations must be fixed and as many of the cleaning non criticals that can be done. Call 304-267-7130 when ready for an reopening inspection. \$75 reinspection fee.

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 05/24/2017

Person in Charge

Sanitarian



elizabeth ennis



Glenn GCO Ondick