

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: 2
CORE: 4

PRIORITY FOUNDATION: 0
TOTAL: 11

ESTABLISHMENT: THE PIZZA SHOP PERMIT NO.: _____ DATE: 1-27-20
 ADDRESS: 300 Wilson ST CITY: Mtbg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: X Melissa Sigalinsky Owner TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X Melissa Sig SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 11:15

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	-Floor needs repaired in kitchen
			6-501.11	-Gasket need replaced on by floor freezer
			4-602.13	-Stove + Hot Hold stand needs cleaned (grease)
			4-602.13	-Debris in freezer needs dusted
			4-602.12	-Microwave needs cleaned inside too
✓	✓		6-501.11	-3 Bay sink needs faucet repaired - leak
			3-501.18	-All Food on sandwich case - 43-47F -
			6-501.12	-Floors under equipment needs cleaned esp around perimeter
			4-602.12	-Top of pizza oven needs dusted
			4-602.13	-need to dust tops of front drink equipment
				-Must train in yearly A copy of Mgr level food safety course! CERT starting June 2020
				- MUST POST A SIGN STATING H-I-D INSPECTIONS can be viewed upon request of use. Sign provided today
	✓		4-703.11	-No sanitarian made at time of inspection

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Cheese Pizza	135F	red sauce	137E	Cheese AM	45F		
FL Soda Cook	40F	Pickles	47F	Ham + Salami	48F		
Artic Cooker	38F	pepper in water	43.5F	Sandwich Cook	43-47F		
Meatballs	148E	Mtbg-	46.5	Pizza Cook	38F		