

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Angelo's Pizza	Facility Type Food Service Establishment	
Licensee Name J & L Corporation of WV	Facility Telephone # 304 263-2201	
Facility Address 714 Foxcroft Ave Martinsburg , WV	Licensee Address 714 Foxcroft Ave Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 05/03/2018	Total Time Spent 1.67

Equipment Temperatures	
Description	Temperature (Fahrenheit)
pizza prep-10"	38
walkin	40
sandwich prep	40
pizza prep-16"	30
soda refrigerator only (basil in refrig needs no cold holding)	44

Food Temperatures	
Description	Temperature (Fahrenheit)
marinara sauce	190

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucket-front	chemical		lessthan5 0/50	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

Total # 5

Repeated # 2

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): coffee mug and cups need lids

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): cookie dough not date marked-walkin and 2 items in sandwich unit not dated

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): bleach bucket less than 50 on test strip/50ppm

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): can opener blade not clean-stored on shelf

7-102.11 - COMMON NAME

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): spray bottles of degreaser and windex need to be labeled

Observed Non-Critical Violations

Total # 8

Repeated # 2

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

REPEAT OBSERVATION white freezer needs to be defrosted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): bottom of cart needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): walk-in-sauce shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): chemical shelf and shelving under prep table needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): soda drip tray needs cleaned and 2 nozzles need light cleaning

5-501.113 - COVERING RECEPTACLES

OBSERVATION: shared outside dumpster missing lid

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (CORRECTED DURING INSPECTION): restrooms-piping cover in both restrooms needs dusted and mens toilet needs cleaned

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION hood filters need cleaned

Inspection Outcome

Comments

**Be sure to keep outside door closed to prevent insects from entering

*Would recommend storing laundry in outside container for warmer months

Disclaimer

Person in Charge

Sanitarian



Amy ARE Edwards