

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: _____

PRIORITY FOUNDATION: _____

CORE: _____

TOTAL: _____

ESTABLISHMENT: Queen Pizzeria PERMIT NO.: _____ DATE: 3-10-21
 ADDRESS: 148 W. Main Avenue CITY: Mtbg STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: Charles Riddle TELEPHONE: 304 262-2220
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]

INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: Opening - New location TIME: 2pm

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓				- got out on order - animal Friday (topping table) * shown on phone arrived - install
				- buy new quat test strips (old ones damaged)
				- few small holes in ceiling tiles need filled
✓				temp monitor topping table not at 41° or ↓ scan 38-40, 41
✓				- floor miter not clean
✓				- stopper for sink (sanitizing) needed
✓				- bread drawer needs cleaned leaking
✓				* constant cleaning * sink shelving needs cleaned
				* Watch possible leak beneath front hand sink
				* 3 bag sink - 200 ppm - lukewarm water
				probe; hairnets bleach test strips for dishwasher - 2013 Food Code gloves; face masks, quat tablets + test paper

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
pizza	40	appetizer	38	walkin	33		
topping	43°/scan 38-41			free	36		

* Face masks need to be worn all the time

* Permit Given To Operate