

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



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name King's New York Pizza-Rock Cliff	Facility Type Food Service Establishment	
Licensee Name King's New York Pizza-Rock Cliff Drive	Facility Telephone # 304 262-0155	
Facility Address 313A Rock Cliff Drive Martinsburg, WV	Licensee Address 313A Rock Cliff Drive Martinsburg, WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date January 18, 2017	Total Time Spent 1.67

Equipment Temperatures	
Description	Temperature (Fahrenheit)
upright new refrig	40
large prep-salad	40
large sandwich prep	34 scan
pizza prep	40
right side Pepsi(food)	thermometer reading 20-scan of 30
left side Pepsi(food)	40
walkin	30
beer/food cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
sauce-sandwich area	175
sauce in cups for takeout	95
meat sauce	157 scan
sauce by salad station	177

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleach	chemical		50	bleach	
bucket-front	chemical		100	bleach	
3	chemical		100	chlorine	
bay					
sink					
dishmachine					

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 # 7
Repeated # 4

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Raw chicken stored over salad dressing in small refrig

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): walkin-raw eggs and raw fish stored over other products

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): individual sauce cups sitting on top oven-95 degrees

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): all items not datemarked correctly(walkin)

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Time stickers on pizza not accurate-not changed throughout the day.

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

REPEAT OBSERVATION No time sticker on dressing at room temperature or individual sauce cups nor cut lemons(77degrees) -All found in serving area
Must be kept cold(41 or lower) or a 4 hr time sticker must be posted

*Corrected
QR*

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

This is a critical violation

OBSERVATION: slicer needs thoroughly cleaned

*Corrected
QR*

Observed Non-Critical Violations

Total # 8
Repeated # 2

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: wiping cloths should be stored in sanitizer buckets-not on counter

3-501.13 - THAWING

REPEAT OBSERVATION *steak sandwich meat sitting out on back of prep unit thawing-at 32d*

Corrected 92

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: *Thermometer used in kitchen-right Pepsi refrigerator not accurate-reading 20 with temperature of 30*

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: *Thermometer used in sandwich prep reading 20(probe)-scan of 34-replace with refrigerator thermometer*

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

OBSERVATION: *broken lids need to be discarded*

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: *plastic pans stored wet need to air dry before stacking*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION *restroom ceiling fans need cleaned*

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

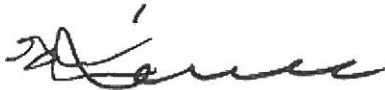
OBSERVATION: *hood and filters need cleaned*

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards

