



West Virginia Department of Health & Human Resources
DeWetey County Health Department
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.i.)

OBSERVATION TOTALS

PRIORITY: 9
 CORE: 15

PRIORITY FOUNDATION: 7
 TOTAL: 26

ESTABLISHMENT: Pizza Montese PERMIT NO.: _____ DATE: 5/18/21
 ADDRESS: 5724 Hammocks CITY: mtbg STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: X. Shaw Card TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X. Shaw Card SANITARIAN (SIGNATURE): Michael Faber TIME: 1:30pm
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6.501.11	many soiled ceiling tiles in food prep areas
✓	✓		4.602.11	pizza boards needs cleaned
✓	✓		3.501.16	buffet cold line out of temp
✓	✓		4.602.11	Replace soiled cutting boards PF
✓	✓		4.602.11	dough mixer unclean
			3.302.11	meat stored improperly in walk in
			4.602.13	clean plastic over tray rack
✓	✓		6.501.12	clean bugs out of light fixtures
			4.602.11	unclean utensils stored with clean ones
			4.602.11	ice machine unclean
✓			4.501.11	dish washer needs recaulked
			7.102.11	unlabeled chemicals on cart PF
			6.501.11	holes in wall behind can rack
			4.602.11	drink spoons needs cleaned
			4.903.12	dishes stored under soda machine not inverted.
	✓		4.602.11	dishes stored under soda machine in unclean area.
			4.602.13	clean cabinets under cookie and cake table.

Threw all food out.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
clanberries	430	marinara	1620	drink cooler	31°		
olives	570	under line	260	freezer	11°		
pudding	570	above line	360	walk in freezer	16°		
fruit	570	mayonaise	470				



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

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OBSERVATION TOTALS PRIORITY: 9 PRIORITY FOUNDATION: 2
 CORE: 15 TOTAL: 26

ESTABLISHMENT: Pizza Montego PERMIT NO.: DATE: 5/18/21
 ADDRESS: 5724 Hammonds Mill CITY: Mtbg STATE: WV ZIP: 25004
 PERSON IN CHARGE/TITLE: Shan Card TELEPHONE: Permit # 1046
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature] TIME: 1:30pm
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER:

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓	✓		4.602.11	- Ice cream machine needs to be cleaned
✓	✓		3.101.11	- dented cans found on can rack
			4.602.13	- clean racks where cans are stored
			4.602.13	- clean shelves above microwave and sauces.
			6.501.11	- Replace soiled ceiling tiles in dining room.
			4.904.11	- single service cups opened from wrong end
			5.205.15	- back flow on mop sink off
			6.501.12	- general cleaning of all walls
			6.101.11	- Floor is not easily cleanable with paint chipping in most areas
				*Re-inspection with in <u>30</u> days call our office to pay \$75 re inspection fee *

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<u>raw soup</u>	<u>154°</u>						