

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name King's Restaurant- Inwood	Facility Type Food Service Establishment	
Licensee Name Domenico or Pasquale Colandrea	Facility Telephone # 304 229-0800	
Facility Address 785 Middleway Pike Inwood , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/12/2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Dessert cooler	36
Walk in cooler	36
Dinner prep 1	39
Sandwich case	38
Pizza cooler	40
True	38
Dinner Prep 2	38
Excellence	
Spaghetti Sauce	146

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bucket3- BayBucketUnder MicrowavePrepDi shmachine	ChemicalChemical Heat	100100100160		ChlorineChlorine Heat	

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 # 3

2-301.14 - WHEN TO WASH

This is a critical violation

REPEAT OBSERVATION Employee observed not washing hands before putting on gloves and handling ready to eat foods (glove usage does not replace washing hands)

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Ice scoop stored in ice machine with handle in ice

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Need to date cut vegetables/cheeses in Walk-in refrigerator

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Flies in kitchen by back door (hot water heater room)

Observed Non-Critical Violations

Total # 6

Repeated # 3

2-402.11 - HAIR RESTRAINTS

REPEAT OBSERVATION Employees noted working in food preparation/cooking area without a hair restraint.

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

REPEAT OBSERVATION Need to label any container of food outside of its original container

3-305.11 - FOOD STORAGE

OBSERVATION: (CORRECTED DURING INSPECTION): Food stored on floor of outside storage building (needs to be 6 inches off floor)

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

REPEAT OBSERVATION Gaskets on Pizza Prep/Sandwich Prep/Dinner 1 Prep units need replaced (torn)

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

OBSERVATION: Excellence refrigerator needs repaired/replaced/removed

4-501.12 - CUTTING SURFACES

OBSERVATION: Green cutting board needs cleaned/bleached/re-surfaced

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Walter Martinez



Keith Allison