

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

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FOOD ESTABLISHMENT INSPECTION REPORT

<i>Establishment Information</i>		
Facility Name Giovanni's	Facility Type Food Service Establishment	
Licensee Name Mike DiColo	Facility Telephone # 304 263-6995	
Facility Address 134 Eagle School Rd Martinsburg , WV	Licensee Address ,	
<i>Inspection Information</i>		
Inspection Type Follow up	Inspection Date 07/20/2018	Total Time Spent 1.12

<i>Equipment Temperatures</i>	
Description	Temperature (Fahrenheit)
Sandwich prep	30
Pizza prep-bottom	40
Walkin	39
Pepsi cooler	
pizza prep-top	

<i>Warewashing Info</i>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3bayFrontBucket	ChemicalChemical				

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).

<i>Observed Critical Violations</i>
Total # 0
Repeated # 8

Observed Non-Critical Violations

Total # 8

Repeated # 8

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

REPEAT OBSERVATION Pepsi cooler-left door gasket; Sandwich prep door gaskets and gasket on pizza prep need replaced Walkin freezer door gasket needs replaced--All need to be ordered and replaced. Pepsi company called for Pepsi unit

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION blinking ceiling light needs replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION stained ceiling tiles need replaced throughout

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION ceiling lights-no bulbs in fixtures or not working

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

REPEAT OBSERVATION restrooms-old fixture parts should be removed from walls

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION freezer fan covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Mens restroom-ceiling fan need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION ceiling light covers need cleaned

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 46

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: employees must wash hands before putting on gloves

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: cup without lid sitting on carryout table

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

This is a critical violation

OBSERVATION: cups without handles inside yeast and spice containers

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

SEGREGATION

This is a critical violation

OBSERVATION: raw shell eggs stored over open bowl of sauce in walkin

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

This is a critical violation

OBSERVATION: freezer-numerous open bags of product

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

OBSERVATION: yeast container needs to be labeled

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: garlic butter sitting out at 65 degrees-Keep refrigerated on label

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

This is a critical violation

OBSERVATION: several items in pizza prep not datemarked and also in walkin

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: moldy cheese in container in pizza prep and spoiled tomatoes uncovered in bowl in walkin and also rotten cucumber in walkin

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: cloth towels in bottom of sandwiich cooler not approved-not cleanable-Check for condensation issue*.

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: thermometer needed in Pepsi cooler-scan of 34

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

OBSERVATION: hand griddle-coating worn off(personal item-take home)

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

OBSERVATION: 2nd dishdrainer rusty

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

OBSERVATION: freezer-ice build up on floor and condensation all along back wall and on floor-Defrost cycle long and causing food to be compromised-(food soft)

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

OBSERVATION: new sauce tub and new new ice scoop needed

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

OBSERVATION: walkin-ice build up on condensor

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

This is a critical violation

OBSERVATION: front bleach bucket 200ppm/100ppm corrected

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

This is a critical violation

OBSERVATION: walkin shelving needs cleaned

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

This is a critical violation

OBSERVATION: can opener stored not clean

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

This is a critical violation

OBSERVATION: inside of oil and vinegar bottles not clean-mold

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

This is a critical violation

OBSERVATION: dishdrainer not clean-thrown away

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

This is a critical violation

OBSERVATION: inside back of ice bin needs cleaned-black mold

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

This is a critical violation

OBSERVATION: inside ice machine needs cleaned-top to bottom

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

This is a critical violation

OBSERVATION: cheese grater needs cleaned

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

This is a critical violation

OBSERVATION: few pots not clean inside

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

This is a critical violation

OBSERVATION: tub and pot of sauce in walk-in-inside of pot has "crust" in pot and tub of sauce-edges are "gooey"-not clean

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside fans in all prep units and refrigeration need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Pepsi cooler-shelving, front and door gaskets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of utensil drawer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of equipment need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: soda machine-splash area needs cleaned

5-103.11 - CAPACITY

This is a critical violation

OBSERVATION: no hot and cold water available in women's restroom-Aerator removed-Hot and cold water now working

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: floor tiles at back door broken

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: women's restroom-sink drain slow to drain

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop sink water turned off-Water works-Need to use mop sink to dispose of dirty water

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: front counter tile needs secured-loose

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: new caulk needed behind handsink, 3 bay sink and in restrooms

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceramic tiles on wall-paint peeling(had been painted)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: coving beside freezer off of wall-needs repaired

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: mouse droppings beneath front counter and in back mop room

6-501.111(C)* - APPROVED METHODS OF CONTROLLING PESTS

This is a critical violation

OBSERVATION: fly strips hanging over dough prep area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light covers broken-near grill and in back

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walls need cleaned throughout

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: area beneath handsink-inside vanity needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: walkin freezer floor needs cleaned.

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

OBSERVATION: hood filters need cleaned

Inspection Outcome

Permit Reinstated – Facility may reopen

Comments

*Current managers rec'd Food Training in our office on Wednesday. Administrative hearing took place Thursday 7-19. Reinspection fee has been paid; Refrigeration company on site July 18th

Establishment may re-open and operate

A 10 day reinspection will take place for remaining few maintenance issues. Another full inspection will then take place in 1 month for compliance

Recommend temperature logs to be kept daily and cleaning schedule made and followed

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 07/30/2018

Person in Charge



Sanitarian



Amy ARE Edwards