

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Paesano's Pizza	Facility Type Food Service Establishment
Licensee Name Efrain Garcia	Facility Telephone # 304 274-2900
Facility Address 9460 Williamsport Pike Falling Waters , WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 02/15/2017	Total Time Spent 1.85

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Pizza prep	36-41
Sandwich Prep	36-41
Mini cooler	39
Walk-in	39-41
Hot hold	138
Downstairs fridge	38
Soda cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Mayonnaise in walk in	40.5
Meat balls in walk in	40.5
Chicken wings in walk in	40.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-baySanitizerBucket	ChemicalChemical		50100		ChlorineChlorine

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 # 4

Repeated # 0

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Scoops without handles observed in multiple spices, potential to contaminate product with hands.

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Sanitizer bucket concentration too high, 200+ppm chlorine, corrected to 100ppm chlorine.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Potatoe slicer for fries observed not clean

7-206.12 - RODENT BAIT STATIONS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Rodent bait not stored in a covered tamper resistant bait station, snap trap, removed.

Observed Non-Critical Violations

Total # 4

Repeated # 0

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

OBSERVATION: Front chest freezer in poor repair, cracked.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Blue shelf near oven observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of oven observed not clean.

5-205.11 - USING A HANDWASHING SINK

OBSERVATION: Handsink being used for draining washed lettuce during inspection and is unavailable for proper handwashing. Hand sink shall only be used to wash hands.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

Time is utilized for up front pizza and garlic roll display, have time stamp present and discarded at 4 hours.

Disclaimer

Person in Charge



Frankie Garcia

Sanitarian



Robert RAD Deener