

Berkeley

**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.j.)

OBSERVATION TOTALS

PRIORITY: 1  
CORE: 14

PRIORITY FOUNDATION: 0  
TOTAL: 15

ESTABLISHMENT: Pizza Tunit PERMIT NO.: \_\_\_\_\_ DATE: 12-5-18  
 ADDRESS: 340 Hack W. Berkeley WV CITY: Mtbs STATE: WV ZIP: 25401  
 PERSON IN CHARGE/TITLE: Marco Martine TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): \_\_\_\_\_ SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 11AM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Side Storage room needs Floors cleaned
			4-602.13	Shell wire mesh needs dusted
			6-501.12	Hoods & filters need cleaned
			4-602.12	Sides of dryer, stove, oven needs clean (grease)
			4-602.13	Wood shelves need dusted
			4-501.11	Deep freezers need cleaned & defrosted
			4-602.13	Walker cooler walls need cleaned
			4-501.12	Walk in cooler walls need repaired Board on wall lifting off
			6-501.11	Floor needs cleaned repaired in back prep area
✓	✓		3-501.16	All Food listed below above 47°F. - must be thrown out
			6-501.12	Floor drains need cleaning
			6-501.12	Floors need cleaned in back prep areas behind under equipment
			3-305.12	Floor in bin needs stored off the floor 6"
			6-501.12	Walls need cleaned in back prep areas

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Soda Cool	41	Chas Saute	63	Waffle Cool	47		
Dessert Cool	39	Fresh Dr	47	Pickles	47		
Sm 1/2 Cool	41	Am cheese	48	Produce	47		
Core Cool	41	Tunit	48	Pizza Cool	40		

West Virginia Department of Health & Human Resources  
Berkeley 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.j.)

OBSERVATION TOTALS

PRIORITY: 1  
CORE: 14

PRIORITY FOUNDATION: 0  
TOTAL: 15

ESTABLISHMENT:	<u>Pizza Town, Inc</u>	PERMIT NO.:		DATE:	<u>12-5-19</u>
ADDRESS:	<u>340 Hack Wilson Way</u>	CITY:	<u>Mtky</u>	STATE:	<u>WV</u>
				ZIP:	<u>25401</u>
PERSON IN CHARGE/TITLE:	<u>Mateo Martinez</u>	TELEPHONE:			
RECEIVED BY (SIGNATURE):	<i>[Signature]</i>	SANITARIAN (SIGNATURE):	<i>[Signature]</i>		<u>R.S.</u>
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/>	FOLLOW-UP <input type="checkbox"/>	COMPLAINT <input type="checkbox"/>	OTHER: <input type="checkbox"/>	TIME:	<u>11:00 AM</u>

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			<u>6-501.17</u>	<u>Mouse feces found in multiple areas on the back prep area.</u>
				<u>With new food code must:</u>
				<u>(A) Turn in my level food course cert yearly STARTING June 2020 permit renewal</u>
				<u>(B) Post a sign so customers can use or see Health inspection report or use one provided today by H.D.</u>

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM