

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

No image found with name: Berkeley.png. Image files needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Pizza Oven	Facility Type Food Service Establishment	
Licensee Name Merely Mulligan, LLC	Facility Telephone # 304 229-6701	
Facility Address 4803 Gerrardstown Rd Inwood , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 11/09/2017	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Grill Prep Unit	40
Sandwich Prep Unit	38
Pizza Prep Unit	35
Dr. Pepper Refrigerator	39
Salad Bar	37
Walk-In	
Pizza Hot Table	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BaySanitizer	Chemical		50	Chlorine	

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
<p>Total # 3</p> <p>Repeated # 6</p> <p>2-301.14 - WHEN TO WASH This is a critical violation REPEAT OBSERVATION Employee observed not washing hands after handling dishes with gloves and handling ready to eat foods with same gloves. Need to wash hands and change gloves in between tasks. .</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Undated cut lemons in Dr. Pepper refrigerator. Undated cut vegetables in pizza prep unit.</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Clean dishes stored not clean</p>

Observed Non-Critical Violations

Total # 14

Repeated # 6

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employee noted working in food preparation/cooking area without a hairnets/hats.

3-305.11 - FOOD STORAGE

OBSERVATION: Food stored on floor of Walk-In freezer (needs to be 6 inches off floor)

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

OBSERVATION: Clear plastic tub storing lids above 3-Bay sink needs replaced (cracked)

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

REPEAT OBSERVATION Gaskets on True Freezer/Walk-In Freezer/ 3-Door Beverage Air/Pizza Prep need replaced (torn)

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

REPEAT OBSERVATION Door on Walk-In freezer needs repaired (not closing) Causing ice build up in freezer that is uncontrolled. Freezer needs defrosted

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Thermometers in many units need calibrated (reading below freezing and nothing frozen)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Shelving in True freezer needs replaced/repared (rusting)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Hot water handle on handsink leaking and needs repaired.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Water in glass of Walk-In refrigerator (needs repaired).

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Drain hose needs repaired under soda machine (draining in bucket in cabinet) Coke has been called to repair/replace

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Bathroom remodel still unfinished at this time. Repairs must be finished before next inspection.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Bathrooms need cleaned (ceilings/vents/covings)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents in kitchen need cleaned (grease)

6-501.16 - DRYING MOPS

REPEAT OBSERVATION Mops need to air dry

Inspection Outcome

Comments

Disclaimer

Person in Charge



Aimee Peters

Sanitarian



Keith Allison