

**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 02/04/2019	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Dessert cooler	40
Walk in cooler	36
Dinner prep 1	40
Sandwich case	38
Pizza cooler	38-40
True	40
Dinner Prep 2	39
Excellence	
Spaghetti Sauce	155

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bucket3- BayBucketUnder MicrowavePrepDi shmachine	ChemicalChemical Heat	160	10010010 0	ChlorineChlori neChlorineHeat	

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 # 3

Repeated # 3

2-301.14 - WHEN TO WASH

This is a critical violation

REPEAT OBSERVATION Employee observed not washing hands before putting on gloves

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Container without handle stored in spices

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Cheese slicer needs cleaned

ObservedNon-CriticalViolations

Total # 11

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 Numerous items in walk-in refrigerator/dessert refrigerator need labeled Food outside of original containers.

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: Wiping cloths should be stored in sanitizer solution/bucket

3-305.11 - FOOD STORAGE

REPEAT OBSERVATION Food stored on floor of walk-in refrigerator (needs to be 6 inches)

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

OBSERVATION: Gasket on Pepsi (dessert) refrigerator needs replaced (torn)

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting boards in poor repair.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of microwave needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Countertop in back serving area needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Handsink leaking and needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Vent above dishmachine needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Vents in bathrooms need cleaned

Inspection Outcome

Comments

Person in Charge



Andrea Colandrea

Sanitarian



Keith Allison