

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name King's New York Pizza Hedgesville	Facility Type Food Service Establishment
Licensee Name Kings New York Pizza	Facility Telephone # 304 754-7992
Facility Address 147 Roaring Lion Drive Hedgesville, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 01/24/2017	Total Time Spent 1.63

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Dessert cooler	39
Walk in cooler	41
Pizza cooler	40.5
Sandwich/salad cooler	39
Dinner cooler	39
Line cooler	40
Soda cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Meatballs	139
Sauce	153

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SanitizerindishmachineFrontbucket	chemchem		50-100	bleach	

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 # 3

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

This is a critical violation

REPEAT OBSERVATION Desserts made the night before need date marked for 7 days, no label and date at time of inspection

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Operator has no plan for using time as a public health control for dressing

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Walk in cooler racks need cleaned, food stuffs hanging from racks

Observed Non-Critical Violations

Total # 7

Repeated # 3

2-402.11 - HAIR RESTRAINTS

REPEAT OBSERVATION Employee noted working in food preparation/cooking area without a hair restraint.

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Several gaskets in the front coolers need repaired, torn

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Top of the pizza oven needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Pizza speed rack needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside of the dessert cooler needs cleaned, non food contact

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Bottom of the standup freezer on the line needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Dishroom stainless steel racks are reusing, needs repaired

Inspection Outcome

Comments

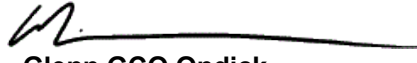
Disclaimer

Person in Charge



Domenick Colandrea

Sanitarian



Glenn GCO Ondick