

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: 2 ^{KA.}
CORE: 13 14^{KA}

PRIORITY FOUNDATION: 0
TOTAL: 16

ESTABLISHMENT: Pizza Oven PERMIT NO.: _____ DATE: 2/3/2020
 ADDRESS: 4803 Gerrardstown Rd CITY: Inwood STATE: WV ZIP: 25428
 PERSON IN CHARGE/TITLE: X James Peters TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature] RS.
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1:00pm.

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			3-305.11	Food stored on floor in Walk-In refrigerator. Needs to be 6 inches off floor (Cheese/Queso Dip/Pita Chips)
✓	✓		3-501.18	Queso Dip with Date of 1/24/20. Past 7 Day hold time.
			4-501.11	Ice Build-Up in Walk-In Freezer.
			6-501.11	Walk-In Refrigerator Door needs repaired. Scraping ground.
✓	✓		4-602.11	Slicer needs cleaned.
			4-501.11	True Freezer door needs repaired/Plastic strip broken.
			6-501.14	Hood vent needs cleaned.
			4-203.12	Thermometer needs calibrated in sandwich prep unit.
✓			4-903.11	Utensil storage bin needs cleaned.
✓			4-602.13	Inside of 3-Door Prep Unit needs cleaned.
			4-602.13	Bottom track of Pizza Oven needs cleaned.
			6-501.11	Wall/Trim needs repaired at entrance of kitchen.
✓			6-501.12	Sink cabinet in womens bathroom needs cleaned.
			6-501.11	Bottom trim in hallway to bathrooms needs repaired/replaced (on left)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk-In.	38°	Dr. Pepper	38°				
Sandwich Prep	39°	3-Bay	100ppm				
3-Door Prep	38°	Pizza Buffet	143°				
Pizza Prep	39°	Salad Bar	37-40°				

