

**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: 45 PRIORITY FOUNDATION: 0  
CORE: 17/16 TOTAL: 21

ESTABLISHMENT: Pizza Oven PERMIT NO.: \_\_\_\_\_ DATE: 8/28/2019  
 ADDRESS: 4803 Gerrardstown Rd CITY: Inwood STATE: WV ZIP: 25428  
 PERSON IN CHARGE/TITLE: Jade N. Hanna TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 1:30pm

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Ceiling Vents in bathrooms need cleaned.
			2-402.11	Hair nets or hats must be worn in food preparation areas.
✓	✓		4-501.114	No Sanitizer in 3-Bay sink. 0ppm/50 ppm After.
			4-501.11	Walk-In Freezer Door needs repaired. Ice build-up on top.
			3-302.12	Containers of Food in walk-In refrigerator need labeled.
✓			4-602.13	Inside of microwave needs cleaned.
			4-501.11	Gasket on True Freezer needs replaced (torn).
			4-501.11	Gaskets on Cold/Hot side prep units need replaced (torn)
✓	✓		4-602.11	Cutting board in poor repair.
			6-501.11	Wheel on 3-Door Beverage Air Prep unit (cold) needs repaired.
	✓		3-501.16	3-Door Prep Unit (cold) temperature is at 50° All product discarded or moved to walk-in refrigerator.
			4-501.11	3-Door Prep Unit has water laying on the bottom.
			4-903.11	Utensils need to be stored handle up.
			4-501.11	Gaskets on PIZZA Prep Unit need replaced (torn)
			4-501.11	Door on PIZZA Prep needs repaired (toped closed)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
3-Bay	0/50ppm	Cold Side Prep	50°	Cheese Pizza	136°	Potato Salad	38°
Walk-In	40°	Pizza Prep	36°	Supreme Pizza	140°		
True Freezer	35°	Dr. Pepper	40°	Salad Bar/Eggs	40°		
Hot Side Prep	40°	Pepperoni Pizza	137°	4 Bean Salad	38°		



West Virginia Department of Health & Human Resources

Berkeley County 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: 45      PRIORITY FOUNDATION: 0  
 CORE: 1716      TOTAL: 21

ESTABLISHMENT: Pizza Oven      PERMIT NO.:      DATE: 8/28/2019  
 ADDRESS: 4803 Gerrardstown Rd CITY: Inwood      STATE: WV      ZIP: 25428  
 PERSON IN CHARGE/TITLE: X Jade N. Hanna      TELEPHONE:        
 RECEIVED BY (SIGNATURE): Jade N. Hanna      SANITARIAN (SIGNATURE): Auth Allison  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER:      TIME: 1:30 pm.

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			3-304.14	Wiping cloths need stored in sanitizer bucket or solution.
			6-501.12	Syrup spills in bag - in box cabinets need cleaned.
			4-602.13	Soda sleeves in Dr. Pepper refrigerator need cleaned (mold)
			4-501.11	Light on salad bar needs repaired (blinking on and off).
	✓		3-501.16	True Freezer temping at 35°. Product in freezer has thawed (Freezer should be freezing). Is product thawing and then freezing again??
			6-501.12	Comfort Zone Fan Cover needs cleaned.
				- Will Re-Inspect within 7-10 Days.
				Refrigeration / Freezer issues must be repaired.
				- Most / IF not all violations must be corrected

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