

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Brother's Pizza	Facility Type Food Service Establishment	
Licensee Name Derek Helman	Facility Telephone # 304 263-3322	
Facility Address 603-b Winchester Ave Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 08/15/2018	Total Time Spent 1.53

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Salad cooler	39
Dressing cooler	40
Pizza cooler	41
Sandwich cooler	39
Beer cooler	
Server cooler	40
Back dough cooler	38
Hot hold window	
New back soda cooler	39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Sauce	136
Ground meat	142

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmac hine	chemchem		50-10050- 100		

**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 # 4**

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

**This is a critical violation**

REPEAT OBSERVATION Clean pan and plate racks need cleaned

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

**This is a critical violation**

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Entire slicer needs cleaned

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

**This is a critical violation**

REPEAT OBSERVATION Walk in cooler racks need cleaned

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

**This is a critical violation**

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Entire bin of clean utensils stored unclean

**Observed Non-Critical Violations**

**Total # 14**

**Repeated # 4**

**2-402.11 - HAIR RESTRAINTS**

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

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** Cutting boards need bleached or resurfaced.

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** server coolers need gaskets cleaned.

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Marble rolling dough table needs top repaired, cracked and missing pieces.

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

REPEAT OBSERVATION Salamander needs cleaned inside and out

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Dough storage container needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Non food contact areas of the floor mixer needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Outside of the pizza sauce bucket needs cleaned

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Pizza cooler gaskets need repaired

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

REPEAT OBSERVATION Walls need repaired in several areas of the unit and repainted.

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Freezer door needs repaired, bent, someone tried tpo break in to cooler, ice forming

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

REPEAT OBSERVATION Gaskets need repaired on the sandwich cooler

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Floors need cleaned in the kitchen including behind and under equipment

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Piping and and floor drains need cleaned in the back dish/3 bay area

***Inspection Outcome***

***Comments***

Use this as the walk though for when you buy the operation. New owner must come in and apply and put in new paperwork before the current owner quits. Permits are not transferable

Disclaimer

Person in Charge



**nelson ochoa**

Sanitarian



**Glenn GCO Ondick**