

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Ledo's Pizza	Facility Type Food Service Establishment
Licensee Name Anthony A. Guglielmi	Facility Telephone # 304 263-2800
Facility Address The Commens Martinsburg , WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 05/08/2017	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich case	40
Pizza cooler	41
Walk in cooler	37
Cashier cooler	41
Soda cooler	39
Salad cooler	41
Dessert beer glass case	50

Food Temperatures	
Description	Temperature (Fahrenheit)
French Onion soup	136
Cheese sauce	120
Spag sauce	131

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
FrontchemicalbucketDishmac hine	Quatchem		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 # 9

Repeated # 13

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Cake with cream or cream cheese icing and togo dressings 50F*

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Cheese sauce 120f, spag sauce 131f*

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): *Inside of the pizza cooler including the shelves need cleaned*

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): *Can opener and blade needs cleaned, dried product,*

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): *Slicer needs cleaned, old product still on ot*

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): *Hand dicer needs recleaned, old product still in blades*

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

This is a critical violation

REPEAT OBSERVATION *Walk in cooler shelves need cleaned, food hanging down through grates over ready to eat foods*

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): *Ice machine needs cleaned inside, mold*

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: *Fruit flies observed in multiple areas of the kitchen*

Observed Non-Critical Violations

Total # 16

Repeated # 13

4-302.12 - TEMPERATURE MEASURING DEVICES

REPEAT OBSERVATION *Need thermometers in the small case and the dessert case out front*

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION *Cuttingboards need bleached or resurfaced*

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Walk in cooler shelves need repaired rust

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Multiple gaskets need repaired torn

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Outside of the flour container needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Grill stand needs cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Shelves in the pizza making side need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Hinges on the pizza cooler needs cleaned, top

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Bag flour rack needs cleaned

6-301.12 - HAND DRYING PROVISION

OBSERVATION: (CORRECTED DURING INSPECTION): No toweling available at handsink for hand drying in the men;s room

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Rusted vents need repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Paper towel dispenser needs new lid by the dishmachine, missing

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling needs cleaned in the kitchen

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor in the soda room needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor needs repainted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Vents need cleaned in the entire unit

Inspection Outcome

Comments

Disclaimer

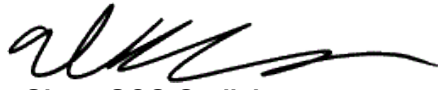
A re-inspection to assess your correction of these violations will be conducted on, or about, 05/26/2017

Person in Charge



samantha walsh

Sanitarian



Glenn GCO Ondick