

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
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 ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/10/2017	Total Time Spent 1.90

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	38
Salad cooler	39
Dressing cooler	39
Pizza cooler	40
Sandwich cooler	40
Beer cooler	40
Server cooler	39
Back dough cooler	177
Hot hold window	

Food Temperatures	
Description	Temperature (Fahrenheit)
Garlic spread	83
Meatballs	136
Sauce	137
Ground beef	135

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkDishmachine	chemchem		300-400100	quat	

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 # 6

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Can only hold a cold product over 41f for 4 hours and then must be thrown out. Garlic butter held a room temp without cold holding or a timed log*

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

This is a critical violation

REPEAT OBSERVATION *Floor mixer needs cleaned*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Dressing cooler shelves need cleaned*

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: *Flies observed in the kitchen*

Observed Non-Critical Violations

Total # 13

Repeated # 6

3-501.13 - THAWING

OBSERVATION: Must thaw food either in refrigeration or under running water 70f or less or as part of the cooking process. Can not thaw in a bucket of water

4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES

OBSERVATION: No quat sanitizing test stripes on hand at time of inspection

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: Soda machine needs repaired, leaking water from under machine

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: Multiple gaskets in coolers need repaired, torn

4-501.12 - CUTTING SURFACES

OBSERVATION: Cuttingboards need bleached or resurfaced

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Top of the oven needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the back marble table cooler needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Back speed rack needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION:

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Walls need repaired in several areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor needs cleaned under and behind equipment in the back of the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor needs cleaned in the walk in cooler and freezer

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Air vents need cleaned in the bathrooms

Inspection Outcome

Comments

Disclaimer

Person in Charge



Tito Ochoa

Sanitarian



Glenn GCO Ondick