WEST VIRGINIA DEPARTMENT OF HEALTH AND HUMAN RESOURCES

Berkeley 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 10 calendar days for critical items (§ 8-405.11) or 90 days for noncritical items (§ 8-406.11). 11

NUMBER OF VIOLATIONS: CRITICAL 10 **NONCRITICAL** 19 **TOTAL** 29 30 AR

ESTABLISHMENT: Little Caesars Pizza	**PERMIT NO.:**	**DATE:** 12/1/2009
ADDRESS: 7280 Winchester Ave	**CITY:** Mtbg **STATE:** WV	**ZIP:** 25405
PERSON IN CHARGE / TITLE: Aaron Ramsburg Loss Prevention	**TELEPHONE:** (304) 264-9040	
RECEIVED BY (SIGNATURE):	**SANITARIAN (SIGNATURE):** Amy Edwards AR	
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:		**TIME:** 02:24 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			6-501.12	Cleaning, Frequency/Restrictions - floor needs cleaned	perimeters & under equipment
			4-602.13	Nonfood-Contact Surfaces - base of dough mixer needs cleaned	
X			4-602.11	Food-Contact Surfaces and Utensils* - inside dough mixer needs cleaned(center)	
			4-602.13	Nonfood-Contact Surfaces - curtain around proofing rack needs washed/replaced	
X		X	3-302.11	Separation/Packaging/Segregation* - shell eggs stored over ready-to-eat food	
X	X		4-601.11	Clean Sight/Touch-No Accum/Encrust.* - walk-in cheese/sauce shelving needs cleaned	
X			3-501.17	Ready-to-Eat Food, Dating* - date marking not clear & consistent	
			6-501.12	Cleaning, Frequency/Restrictions - 3 small fans need cleaned	
			4-602.13	Nonfood-Contact Surfaces - gaskets on prep unit need cleaned	
			6-501.12	Cleaning, Frequency/Restrictions - cabinet needs cleaned inside-beneath small beverage refrig	
X			4-602.11	Food-Contact Surfaces and Utensils* - pizza ingredient measuring cups should be washed at least every 4 hrs	
X	X	X	3-501.16	Hot and Cold Holding* - hotdogs not at temp-114	thrown away
X			3-501.16	Hot and Cold Holding* - pizza sauce not at temp-104	use time of 4 hrs or hold at 135
			6-501.11	Repairing - center wall needs repaired	maintenance aware
		X	6-301.11	Hand Cleanser, Available - soap needed at center handsink	
X			6-501.111	Controlling Pests* - pincher bugs/ants	
X			4601 11	utensil drawer needs cleaned inside	
			4-602.13	Nonfood-Contact Surfaces - pans holding breadstick wrappers/shakers need cleaned	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - 3 bay-drying rack needs cleaned	
			6-501.12	Cleaning, Frequency/Restrictions - 3 bay sink splash area needs cleaned	
	X		6-501.12	Cleaning, Frequency/Restrictions - 3 bay sink floor drain needs cleaned	
			4-602.13	Nonfood-Contact Surfaces - shelving needed cleaned: bag-n-box, sauce storage, paper supplies	
			6-501.12	Cleaning, Frequency/Restrictions - wall behind sauce shelving needs cleaned	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
walk-in	39	prep unit	40	hot box	162	hotdogs	114
sauce	104						

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ESTABLISHMENT: Little Caesars Pizza	PERMIT NO.:	DATE: 12/1/2009
ADDRESS: 7280 Winchester Ave	CITY: Mtbg STATE: WV	ZIP: 25405
PERSON IN CHARGE / TITLE: X	TELEPHONE: (304) 264-9040	
RECEIVED BY (SIGNATURE): X	SANITARIAN (SIGNATURE): Amy Edwards AE	
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:		TIME: 02:24 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			3-305.11	Food Storage - paper supplies should be stored 6" off floor	
			4-602.13	Nonfood-Contact Surfaces - freezer doors need cleaned on outside	
X		X	4-501.114	Chem.San., Temp./pH/Concentr./Hard.* - bleach spray bottle concentration too strong(no reading)	
			4-602.13	Nonfood-Contact Surfaces - dining area condiment units need cleaned inside	
			6-501.12	Cleaning, Frequency/Restrictions - outside of bug lite needs cleaned(and emptied)	
			6-501.12	Cleaning, Frequency/Restrictions - front counter bottom ledge needs cleaned	
			6-501.12	Cleaning, Frequency/Restrictions - men's restroom toilet needs cleaned	
				Concern: Employees on afternoon shift did not seem to be clear on questions asked regarding food holding time	
				glove usage, etc. More training needed	
				**Will reinspect in one week for corrections - Tentative Friday	

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