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).

NUMBER OF VIOLATIONS: CRITICAL 7 **NONCRITICAL** 15 **TOTAL** 22

ESTABLISHMENT: Brothers Pizza	**PERMIT NO.:**		**DATE:** 12/11/2009
ADDRESS: 603b Winchester Ave	**CITY:** Mtbg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: x Connie Morris		**TELEPHONE:** (304) 263-3322	
RECEIVED BY (SIGNATURE): Connie Morris	**SANITARIAN (SIGNATURE):** Amy Edwards AE		
INSPECTION TYPE: ROUTINE (FOLLOW-UP) COMPLAINT OTHER:			**TIME:** 11:03 AM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
	X		6-501.11	Repairing - walls need painted/protected in dishroom	
	X		6-501.11	Repairing - end wall in poor repair beside grill	
	X		6-501.11	Repairing - floor tiles in poor repair under 3 bay sink	
	X	X	4-903.11	Equip./Uten./Lin./Sing.-Ser/Use Art. - flour should be stored 6" off floor	
	X		4-501.11	Good Repair and Proper Adjustment - food processor in poor repair	
X	X	X	3-301.11	Contamination from Employees' Hands* - walk-in--scoop without handle stored	in sauce tub
	X		4-501.11	Good Repair and Proper Adjustment - walk-in freezer gasket in poor repair	Commercial Service to install
	X		6-501.12	Cleaning, Frequency/Restrictions - walk-in freezer floor needs cleaned	
	X		4-501.12	Cutting Surfaces - cutting boards need resurfaced/replaced	ordered
	X		4-602.13	Nonfood-Contact Surfaces - fryer refrig gaskets need cleaned	
	X		4-501.11	Good Repair and Proper Adjustment - fryer refrig gaskets torn	ordered
X	X		4-601.11	Clean Sight/Touch-No Accum/Encrust.* - fryer refrig needs cleaned	
X	X		4-601.11	Clean Sight/Touch-No Accum/Encrust.* - 2 door refrig-top shelving needs cleaned	
	X		4-203.12	Ambient Temp. Measuring Devices - 2 door refrig thermometer not accurate/needs replaced	
	X		4-602.13	Nonfood-Contact Surfaces - inside microwave needs cleaned(upper area)	
	X		4-602.13	Nonfood-Contact Surfaces - pizza unit-inside fan covers need cleaned	
	X		4-302.14	Sanitizing Solution Testing Devices - quaternary test strips needed for spray bottle	sanitizer-ordered
				Observed today:	
X		X	3-301.11	Contamination from Employees' Hands* - gloves not being worn when making salads	
X		X	3-301.11	Contamination from Employees' Hands* - gloves not changed between handling raw meat & ready-to-eat food	
X			4-501.114	Chem.San., Temp./pH/Concentr./Hard.* - sanitizer buckets-chlorine reading at 200 ppm	
			4-603.16	Rinsing Procedures - proper 3 bay sink set up:wash, rinse, sanitize	

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

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).

NUMBER OF VIOLATIONS: CRITICAL 7 **NONCRITICAL** 15 **TOTAL** 22

ESTABLISHMENT: Brothers Pizza	**PERMIT NO.:**	**DATE:** 12/11/2009
ADDRESS: 603b Winchester Ave	**CITY:** Mtbg **STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE:	**TELEPHONE:** (304) 263-3322	
RECEIVED BY (SIGNATURE): CM	**SANITARIAN (SIGNATURE):** Amy Edwards	
INSPECTION TYPE: ROUTINE (FOLLOW-UP) COMPLAINT OTHER:	**TIME:** 11:03 AM	

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
X		X	3-302.11	Separation/Packaging/Segregation* - raw eggs stored over ready-to-eat foods	
				*Normally on a reinspection we do not note additional violations	
				but several observations were made within plain view which should not have happened	
				*More training may be needed for employees	
				*Future inspections with numerous critical violations may result in closure	
				*reinspection fee-$25.	
				*Will reinspect for corrections within the next 10 days	

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