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 3 **NONCRITICAL** 7 **TOTAL** 10

ESTABLISHMENT: Delicious Pizza and Subs **PERMIT NO.:** **DATE:** 12/18/2009

ADDRESS: 55 Meadow Lane Suite 9 **CITY:** Martinsburg **STATE:** WV **ZIP:** 25404

PERSON IN CHARGE / TITLE: ERIC BARNEY **TELEPHONE:** (304) 267-1899

RECEIVED BY (SIGNATURE): Eric C. **SANITARIAN (SIGNATURE):** Jennifer Beamer

INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER: **TIME:** 01:56 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			6-501.12	Cleaning, Frequency/Restrictions - Mopsink needs cleaned	
			6-501.110	0 Using Dressing Rooms and Lockers - Need a specific area for non-food / employee storage	
			3-304.14	Wiping Cloths, Use Limitation - Wiping cloths must be stored in sanitizer solution	
			5-205.15	System Maintained/Repair* - Very strong oder in dish washing room from sewer	
X		X	2-401.11	Eating, Drinking, or Using Tobacco* - Employee cups must be closed containers	
			6-501.11	Repairing - Gasket on Raetone fridge need replaced	
			3-304.12	In-Use Utensils/Between-Use Storage - Do not leave spoons in product	
X			3-501.17	Ready-to-Eat Food, Dating* - Products in walk-in need date marked	
			6-501.12	Cleaning, Frequency/Restrictions - Hood vents need cleaned	
X			4-602.11	Food-Contact Surfaces and Utensils* - Fry slicer needs cleaned	
				Notes: Suggest employees wear clothing that fits to avoid showing under clothing.	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
Raetone	37° F	Beverage Air	41°F	True	38° F	Walk-in	38° F