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 10 **NONCRITICAL** 33 **TOTAL** 43

ESTABLISHMENT: Brothers Pizza	**PERMIT NO.:**		**DATE:** 12/3/2009
ADDRESS: 603b Winchester Ave	**CITY:** Mtbg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: X Connie Morris		**TELEPHONE:** (304)	263-3322
RECEIVED BY (SIGNATURE): X Connie Morris		**SANITARIAN (SIGNATURE):** Amy Edwards	
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:			**TIME:** 02:20 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
X		X	3-304.11	Food Contact with Soiled Items* - soiled wiping cloths laying on tables-sanitizer buckets needed	
		X	3-501.13	Thawing - chicken thawing in still water-keep water running or thaw in refrig	
	X		6-501.12	Cleaning, Frequency/Restrictions - walls needing cleaned: behind dishroom rack, fryer freezer, behind grill	
			6-501.12	Cleaning, Frequency/Restrictions - floor perimeters need cleaned throughout kitchen	
			6-501.11	Repairing - walls need painted/protected in dishroom	
			6-501.11	Repairing - end wall in poor repair beside grill	
			6-501.11	Repairing - floor tiles in poor repair under 3 bay sink	
			6-501.16	Drying Mops - mop needs to air dry after using	
		X	4-903.11	Equip./Uten./Lin./Sing.-Ser/Use Art. - flour should be stored 6" off floor	
			4-501.11	Good Repair and Proper Adjustment - food processor in poor repair	
			4-602.13	Nonfood-Contact Surfaces - outside of sugar & salt containers need cleaned	
		X	6-403.11	Employee Accommodations, Designated - clothing stored on can rack-needs to be stored separately	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - take out refrig unit-inside top needs cleaned(include outside & doors)	
			4-602.13	Nonfood-Contact Surfaces - rolling cart needs cleaned	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - walk-in dressing shelving needs cleaned	
X			3-301.11	Contamination from Employees' Hands* - walk-in-scoop with handle needed for sauce	
X			3-501.17	Ready-to-Eat Food, Dating* - date marking needed-any food kept over 24 hrs(include dressings)	
			4-501.11	Good Repair and Proper Adjustment - walk-in freezer gasket in poor repair	
			6-501.12	Cleaning, Frequency/Restrictions - walk-in freezer floor needs cleaned	
	X		6-501.14	Clean. Vent. Sys., Prev. Discharge - hood filters need cleaned	
	X		4-501.12	Cutting Surfaces - cutting boards need resurfaced/replaced-grill line unit and single board	
			6-501.12	Cleaning, Frequency/Restrictions - area around broken grill needs cleaned	
			4-602.13	Nonfood-Contact Surfaces - sauce storage shelving needs cleaned	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
dishmachine	50 ppm	walk-in	38	meat	140	sauce	153
pizza unit	40	sauce/pizza prep	39	drsg/grill prep	34	lemons	66
spray bottle sanitizer	250-300 ppm						

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RECEIVED BY (SIGNATURE):		**SANITARIAN (SIGNATURE):**	Amy Edwards
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:			**TIME:** 02:20 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
X		X	3-302.11	Separation/Packaging/Segregation* - wing sauce tubs, croutons, lemons need covered between uses	
			4-602.13	Nonfood-Contact Surfaces - fryer refrig-gaskets need cleaned	
			4-501.11	Good Repair and Proper Adjustment - fryer refrig-gaskets torn	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - fryer refrig needs cleaned-inside & out	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - 2 door refrig-top shelving and bottom needs cleaned	
			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	
			4-201.11	Equipment and Utensils - cloth towel on top microwave not cleanable	
			4-602.13	Nonfood-Contact Surfaces - take out container shelving needs cleaned	
			4-602.13	Nonfood-Contact Surfaces - lower shelf of prep table needs cleaned	
			4-602.13	Nonfood-Contact Surfaces - pizza unit-fan covers need cleaned inside back	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - pizza unit-clean inside bottom	
			4-501.11	Good Repair and Proper Adjustment - grill line refrig-gaskets, front and inside vents need cleaned	
			4-302.12	Food Temperature Measuring Devices - probe thermometer needed	
X		X	3-501.16	Hot and Cold Holding* - cut lemons at 66 degrees-keep surrounded by ice	
			6-501.12	Cleaning Drying Mops - floor under bag-n-box needs cleaned	
			4-204.112	Temperature Measuring Devices - refrig thermometer needed for front area refrig	
			6-501.11	Repairing - women's restroom-new caulk needed behind sink	
			6-501.12	Cleaning, Frequency/Restrictions - restrooms-floor perimeters need cleaned	
			4-302.14	Sanitizing Solution Testing Devices - quaternary test strips needed for spray bottles	
				*Will reinspect in 7-10 days-all criticals must be corrected	

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