

West Virginia Department of Health & Human  
Resources  
Morgan County Health Department



**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Mi Ranchito	Facility Type Food Service Establishment	
Licensee Name (Owner Not Set)	Facility Telephone #	
Facility Address 141 Independence St. Berkeley Springs, WV	Licensee Address	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date August 09, 2018	Total Time Spent 1.00

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk-In Cooler	38
Freezer	-3
Cooler	41
Condiment Cooler	41

**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).

<b>Observed Critical Violations</b>
Total # 0
Repeated # 1

<b>Observed Non-Critical Violations</b>
Total # 7
Repeated # 1
<p><b>2-301.16 - HAND SANITIZERS</b>            Observation: Food employee observed using an unapproved hand sanitizer or hand dip and not rinsing hands with clean water before handling food.            Corrective Action(s): Food employees shall use approved hand sanitizers or hand dips unless hands are rinsed with clean water before handling food.</p>
<p><b>4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED</b>            Observation: Food residue on all cooking equipment.            Corrective Action(s):</p>
<p><b>4-602.13 - NONFOOD CONTACT SURFACES</b>            Observation: Food residue in condiment cooler.            Corrective Action(s):</p>
<p><b>4-602.13 - NONFOOD CONTACT SURFACES</b>            Observation: Food residue in freezer.</p>

Corrective Action(s):

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

REPEAT OBSERVATION Walk-in cooler needs repaired.

Corrective Action(s):

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

Observation: Clean and organize back room storage.

Corrective Action(s):

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

Observation: Kitchen floors underneath equipment need cleaned.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



Sanitarian

**Tim Zeigler**