

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Finn Thai Restaurant	Facility Type Food Service Establishment	
Licensee Name (Owner Not Set)	Facility Telephone # 304 262-2200	
Facility Address 748 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/28/2018	Total Time Spent 3.52

Equipment Temperatures	
Description	Temperature (Fahrenheit)
meat refrigerator	41
Fagor refrigerator	57-1:45/ 48-3:20
prep unit-left	40
prep unit-right-upper	41
vegetable refrig	38
bar-unit	
prep unit-right-lower	

Food Temperatures	
Description	Temperature (Fahrenheit)
steamed rice	137 scan
hot water for utensils	187

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizerbucket- grillinedishmachin ebarsanitizer	chemicalchemical chemical		100	chlorine	

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).

Observed Critical Violations
<p>Total # 11 Repeated # 8</p> <p>2-301.14 - WHEN TO WASH This is a critical violation OBSERVATION: Employee observed not washing hands between dirty and clean dishes and after returning to work.</p> <p>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): cooked duck in freezer and refrigerator need to be covered</p>

3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): large pot of rice noodles found stored in mop sink

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: Fagor refrigerator found temping 57 degrees at 1:45; at 3:20-48 degrees and at 4:03-50-54- Mostly uncut produce in refrigerator-***Invoice needed for repair-cannot be used-Produce being moved to other refrigeration

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): case of chicken found thawing on floor-temped at 55 degrees

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): few items not datemarked correctly-2 items from March 16 and 18-others need datemarked

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): food at grill with time sticker for discard at 2:30-2:45 not thrown away til 3:30

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): inside (and outside) of meat grinder needs cleaned

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): lime juicer, stored on shelf, not clean

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): few utensils found stored not clean

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 2 chemical spray bottles not labeled

ObservedNon-CriticalViolations

Total # 31

Repeated # 8

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: flour tub needs to be labeled

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): wiping cloths need to be stored in sanitizer water when not in use-on table

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

OBSERVATION: new thermometer needed in meat refrigerator-reading 30 and food temped 41 and thermometer needed in right side prep unit-food temping 41

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: broken containers should be discarded

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

REPEAT OBSERVATION rice pot-handle broken and pitted inside

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: left prep unit-upper lid broken-needs secured with bolts

4-501.12 - CUTTING SURFACES

OBSERVATION: small white cutting board needs bleached/replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-bottle holder needs cleaned and also cup side needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: 2 large tubs-lids and handles need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION 2 blender bases need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: lower table beneath prep area needs cleaned and 2 drawer unit also

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: shelving needs cleaned where take out bags and dressings are stored

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside bottom of both upright freezers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of equipment need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cooking area-front and underneath area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: vegetable table shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside unused new rice cooker needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: serving corner-tea cart and beer cart needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bar-inside juice refrigerator needs cleaned

4-803.11 - SOILED LINENS PROPERLY STORED

OBSERVATION: (*CORRECTED DURING INSPECTION*): Soiled linens stored in bucket and found in mop bucket-Need to use bin provided by laundry service

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: towel drying of dishes not approved-air drying

5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES

OBSERVATION: dumpster area needs cleaned once rain and snow are finished

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall needs repaired-tea area in 2 places(torn)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: fire suppression tank appears to be leaking-Call to have serviced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: greasy ceiling tiles need to be replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION new caulk needed at handsink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: chemical cart needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor drains need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls need cleaned throughout

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor needs cleaned esp along wall perimeters, in back area-spill and under cooking area

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION hood and hood filters need cleaned-Called company and are to come tomorrow 3-29

Inspection Outcome

Comments

Pest control-March 16-No activity

*Need phone call or invoice per Fagor refrigerator that is not holding temp

Reinspection in 7-10 days

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 04/05/2018

Person in Charge



Sanitarian



Amy ARE Edwards