



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 non-critical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL _____ NONCRITICAL _____ TOTAL 1

ESTABLISHMENT: The Taco Oasis PERMIT NO.: _____ DATE: October 26, 2018
 ADDRESS: 305 Bettelway CITY: Martinsburg STATE: WV ZIP: 25404
 PERSON IN CHARGE/TITLE: Adam Reely SR TELEPHONE: 304-283-2129
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 10AM

Corrected	Critical	Repeat	Code Reference	Violation Description/Remarks/Corrections
				+ Opening - Mobile
				- Lower water temp to 100° (145)
				- Calibrate thermometers - Show
				- place thermometers in new units (digital at temp)
				Have:
				- Quat Test strips
				- Steramine labels
				- Hairnets
				- Disposable gloves
				- 2005 Food Code
				- probe thermometer
	✓			Storage Refrigerator - temp. 38
				- Freezer - 0
				OK'd per case 10-26-18
				- On 24th - Fire Inspected
				- 8th grade trap - Falling Waters Campground ^{disposed}
				- Water - public

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
prep unit	35						
refrig-ber	37						

- Post-
 x Permit given to open - operate