

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Cafe' Del Sol	Facility Type Food Service Establishment	
Licensee Name Cafe' del Sol	Facility Telephone # 304	
Facility Address 796 Foxcroft Ave Martinsburg , WV	Licensee Address 796 Foxcroft Ave Suite 104 Martinsburg , WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 10/25/2017	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in	38
Pizza Prep	34
Mini Cooler/Fryer	39.5 product
Mini freezer/Microwave	21
Left Sandwich Prep	34
Right Sandwich Prep	28
Upfront beverage cooler(beneath front windows)	26
left front prep	36 product scan
dressing cooler(front)	20/scan
dessert cooler	40

Food Temperatures	
Description	Temperature (Fahrenheit)
soups	scan 156+

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishMachineBuckets	HeatChemical	yes	300-400	stearamine200-400ppm	highheat

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 # 2</p> <p>Repeated # 1</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</p> <p>This is a critical violation</p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): sauces found in front cold hold from 10/16 and 10/17 and also tirimasu from 10/10</p> <p>7-201.11 - SEPARATION</p> <p>This is a critical violation</p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): beverage station-tea items stored beside coffee pot cleaner on floor inside cabinet</p>

Observed Non-Critical Violations

Total # 16

Repeated # 1

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

OBSERVATION: (CORRECTED DURING INSPECTION): water bottle needs to be labeled

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

OBSERVATION: (CORRECTED DURING INSPECTION): front cold hold/fryer needs a thermometer- product temp of 39.5 and left prep cooler needs thermometer-scan of 36 and keg cooler with juice (39.5)

4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES

OBSERVATION: new quaternary test strips needed

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

OBSERVATION: door gasket on mini freezer torn at top and mini cooler/fry gasket torn at bottom

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: crosspieces of walkin shelving need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: beverage station table needs cleaned-don't store items in front of glue board(place to back)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front green shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: ice chute-small piece behind chute needs cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: clean silverware can be polished with a clean dry towel-Do not dip silverware in water and polish

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: serving plates, when not in use, need to be protected(inverted or cover top plate and don't use)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: floor tiles inside beverage station cabinet need replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: womens restroom-ceiling light bulb needs replaced

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: unused/old equipment keep clean and cover(on corner shelving)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION kitchen ceilnig vent-clean or paint

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: floor needs cleaned and dried inside beverage station cabinet

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

OBSERVATION: hood filters need cleaned over pizza oven

Inspection Outcome

Comments

*Change of Ownership inspection-Owned 1 year since last October-Permits not transferable from one owner to another

Pest control-9/13/17

Kitchen manager with 5 yr ServSafe New owner needs to attend Person in charge training November 21. New owner did not receive Food School letter-Next class is on October 31 at 9 and 5-Berkeley Plaza at Church 360

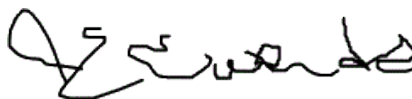
Permit given to operate

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards