

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



**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Viva Mexico	Facility Type Food Service Establishment	
Licensee Name Viva Mexico Family Restaurant, Inc.	Facility Telephone # 304 229-1122	
Facility Address 24 Annex Drive Inwood , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 05/24/2017	Total Time Spent 1.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Hot Hold	138
Prep unit	38
Two door fridge	38
Cold hold drawers	38
Server Fridge	39
Walkin	40

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DsismachineServerbucke tsGrillbuckets3BaySink	ChemicalChemical ChemicalChemical		10010 0100	ChlorineChlor ineChlorine	

**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>
<p><b>Total # 3</b>  <b>Repeated # 2</b>  <b>2-301.14 - WHEN TO WASH</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> <i>Observed employee put gloves on without washing hands first and handle chips .</i></p> <p><b>2-401.11 - EATING, DRINKING, OR USING TOBACCO</b>  <i>This is a critical violation</i>  <b>REPEAT OBSERVATION (CORRECTED DURING INSPECTION):</b> <i>Observed employee eating in kitchen (food stored on shelving above prep unit)</i></p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> <i>Slicer needs cleaned</i></p>

**ObservedNon-CriticalViolations**

**Total # 12**

**Repeated # 2**

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

**OBSERVATION:** Need to label food containers in Superior 2-Door refrigerator

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

**OBSERVATION:** Wiping cloths need to be stored in sanitizer solution/buckets

**3-305.11 - FOOD STORAGE**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Food stored on floor of Walk-In freezer (needs to be 6 inches off)

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

**REPEAT OBSERVATION** Walk-In freezer needs defrosted

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

**OBSERVATION:** Gaskets on prep unit need replaced (torn)

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

**OBSERVATION:** Outside of Margarita machine needs defrosted (ice build-up)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Prep table shelving in front server area needs cleaned

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

**OBSERVATION:** Clean utensils/pans are being stored or stacked without being air-dried first..

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

**OBSERVATION:** Walls and floor needs sealed where they meet. (numerous areas have gaps) Possible rodent/insect entry points.

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

**OBSERVATION:** Tile under sink in downstairs bathroom needs repaired (damaged)

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

**OBSERVATION:** Floor behind ice machine needs cleaned

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

**OBSERVATION:** Grill hood vents need cleaned.

**Inspection Outcome**

**Comments**

Acting on complaint and doing regular inspection. No signs of pests found at time of inspection. Pest control dates of May 12, 2017, and May 20, 2017

Disclaimer

Person in Charge



Rosa Chipirro

Sanitarian



Keith Allison