

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Taco Bell-Edwin Miller	Facility Type Food Service Establishment	
Licensee Name Burger Busters, Inc	Facility Telephone # 304 901-4577	
Facility Address 1359 Edwin Miller Blvd Martinsburg , WV	Licensee Address 1359 Edwin Miller Blvd Martinsburg , WV 25404	
Inspection Information		
Inspection Type Routine	Inspection Date 07/31/2018	Total Time Spent 1.73

Equipment Temperatures	
Description	Temperature (Fahrenheit)
hot hold-potatoes	204
hot hold-shells	157
walkin	42*/38
right cold rail	40
hot box	165
walk in freezer	-3

Food Temperatures	
Description	Temperature (Fahrenheit)
shredded meat	188
tomatoes	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizer-coldrail3baysink	chemicalchemical		200200	quatquat	

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

Total # 3

Repeated # 0

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): be accurate on datemarking-frozen eggs

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

This is a critical violation

OBSERVATION: soda nozzles and machine need cleaned-mold

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

This is a critical violation

OBSERVATION: inside both ice machines need cleaned-mold

Observed Non-Critical Violations

Total # 16

Repeated # 0

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

OBSERVATION: new door gasket needed on lower hot hold door(on order)

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

OBSERVATION: fry freezer-ice build up

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

OBSERVATION: pans that are no longer cleanable should be discarded

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

OBSERVATION: walkin door gasket torn-needs replaced(clean also)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of grills need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: lids to dry product bins need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: fry freezer-lower door gasket needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: all wire shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: splash area over hot and cold food rails needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: walkin shelving-light cleaning needed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: customer beverage station-soda drip tray needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: check for leak beneath customer beverage counter

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink-new caulk needed.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop sink leaking

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: womens restroom-corners of floor need cleaned and base of toilet

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor and drain/piping beneath 3 bay sink need cleaned and beneath soda stand

Inspection Outcome

Comments

Pest control today

Disclaimer

Person in Charge



Liam Gambrell

Sanitarian



Amy ARE Edwards