

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Las Trancas	Facility Type Food Service Establishment	
Licensee Name Las Trancas of Martinsburg, Inc.	Facility Telephone # 304 262-4053	
Facility Address 720 N Foxcroft Ave Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/10/2017	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walkin	38
Hot hold	135-152
Cold Drawers	30-41
Prep unit	40.5-55
Bar keg cooler	38-41
Beer bottle cooler	36-41
Salsa Prep Cooler Front	38-41

Food Temperatures	
Description	Temperature (Fahrenheit)
Lemons in ice bath	36-41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar3-bayBucket-serverDishmachineBucket-grillBucket-backKitchen3Bay	ChemicalChemical ChemicalChemicalC hemicalChemical		1505 02002 00		QuaternaryChl orineQuaternar yQuaternary

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 Repeated # 2 3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING <i>This is a critical violation</i> REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Few items in walk in cooler observed with no date mark or incorrect date mark.</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE <i>This is a critical violation</i> REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Few utensils observed not clean.</p>

ObservedNon-CriticalViolations
<p>Total # 15 Repeated # 2 3-307.11 - OTHER SOURCES OF CONTAMINATION</p>

OBSERVATION: (CORRECTED DURING INSPECTION): Spice seasoning under back prep area observed with plastic wrapper in product.

3-307.11 - OTHER SOURCES OF CONTAMINATION

OBSERVATION: (CORRECTED DURING INSPECTION): Few food products in walk in freezer not covered, potential for contamination from ice/condensation.

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

OBSERVATION: Observed sink/dish machine with possible leak, in poor repair.

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

OBSERVATION: Bottom shelf in walk in freezer in poor repair, loose.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside bottom of bar beer coolers observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Underside of pass through above steam table observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Hood filters over fryers/grill observed not clean.

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

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

4-903.12 - EQUIPMENT/UTENSILS/LINENS-NOT STORED IN PROHIBITED AREA

OBSERVATION: (CORRECTED DURING INSPECTION): Clean pots observed being stored on water softener beside mop sink, potential for contamination of clean items.

6-301.11 - HANDWASHING CLEANSER, AVAILABILITY

OBSERVATION: Soap not available at food employee handwash sink in bar.

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No toweling available at handsink for hand drying in bar area.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walk in freezer in poor repair, ice build up.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wall behind 3 bay sink observed not clean.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor in walk in freezer observed not clean.

6-501.16 - DRYING MOPS

REPEAT OBSERVATION Mops shall be stored inverted or hung to dry when not in continuous use.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

Discussed cooling methods of food products, 2 hours from hot temperature to 70F and 4 hours from 70F to 41F, discussed reheating of food to 165F and hot holding at 135F, discarded if not used. Prep unit temps between 45F-55F, open during lunch rush, product rotates quickly nothing held more than 4 hours, under prep unit 40.5F.

Disclaimer

Person in Charge



Emanuel Munoz

Sanitarian



Robert RAD Deener