

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
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 ,

Inspection Information		
Inspection Type Routine	Inspection Date 02/23/2017	Total Time Spent 2.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Hot Hold	135-147
Prep unit	38-50
Two door fridge	40
Cold hold drawers	39-41
Server Fridge	40-41
Walkin	40-41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DsihmachineServer bucketsGrillbuckets3B aySink	ChemicalChemical ChemicalChemical		50-100250-3 0050-10050- 100		ChlorineQuater naryChlorineChl orine

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 # 4

Repeated # 1

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: *Observed employee eating in kitchen.*

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Top prep unit food temperatures between 42F-48F. Discarded product that was over 4 hours. Under prep unit between 39F-41F monitor top unit to ensure product stays at 41F or lower. Suggested using time on top prep unit and discarding at 4 hours, must use time stamp.*

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Few items in reachin cooler observed with out dates, corrected.*

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: *Inside ice machine observed not clean.*

Observed Non-Critical Violations

Total # 8

Repeated # 1

3-305.11 - FOOD STORAGE

OBSERVATION: Ensure food products are stored in NSF approved food containers from food/restaurant supply stores.

3-305.11 - FOOD STORAGE

OBSERVATION: Food observed stored on floor in walk in freezer, shall be 6 inches above floor on shelves.

4-203.12 - TEMPERATURE MEASURING DEVICES, AMBIENT AIR, AND WATER

OBSERVATION: Thermometer in 2 door reachin in poor repair.

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

OBSERVATION: Prep unit between 38F-41F(under) and 42F-50F(upper), in poor repair. Just finished lunch rush found guacamola at 50F and checked back later went down to 48.5F. Product is replaced every few hours. Ensure product gets to 41F or lower within 4 hours or discard and not use unit until product is holding at 41F or lower.

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

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

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Ceiling vents in restrooms observed not clean, dust.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Hood filters/vents observed not clean.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Few stained ceiling tiles observed in downstairs womens restroom.

Inspection Outcome

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

Comments

Top prep unit between 42F-50F open a lot for lunch food doesn't last more than 4 hours and is replaced about every 2 hours, under prep unit between 39F-41F. Recommend using time for upper prep unit and keep food in there for 4 hours and discard at 4 hours.

Discussed wash, rinse, and sanitize in use equipment every 4 hours. Discussed cooling process of hot foods, get 2 hours to get from hot temperature to 70F and 4 hours to get product from 70F to 41F, discussed using ice paddle and putting product into smaller pans to bring product through the danger zone (41F-135F) quicker.

Disclaimer

Person in Charge

Sanitarian



Rosa Chipirro



Robert RAD Deener