

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

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FOOD ESTABLISHMENT INSPECTION REPORT

<i>Establishment Information</i>		
Facility Name Latinos Unidos	Facility Type Food Service Establishment	
Licensee Name Latinos Unidos	Facility Telephone # 304 707-4830	
Facility Address 533 Winchester Ave Martinsburg , WV	Licensee Address 533 Winchester Ave Martinsburg , WV 25401	
<i>Inspection Information</i>		
Inspection Type Follow up	Inspection Date 05/10/2018	Total Time Spent 0.75

<i>Equipment Temperatures</i>	
Description	Temperature (Fahrenheit)
refrigerator-stainless 2 door prep unit beverage unit coke/sauce cup refrigerator pizza prep United refrigerator whirlpool refrigerator dough refrigerator	

<i>Warewashing Info</i>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical				

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).

<i>Observed Critical Violations</i>
<p>Total # 2 Repeated # 8</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation REPEAT OBSERVATION (<i>CORRECTED DURING INSPECTION</i>): food in refrigerator not datemarked</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation REPEAT OBSERVATION (<i>CORRECTED DURING INSPECTION</i>): press stored not clean</p>

Observed Non-Critical Violations

Total # 8

Repeated # 8

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

REPEAT OBSERVATION Coke cooler-bottom shelf needs repaired to prevent water entry

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

REPEAT OBSERVATION ice cream freezers need to be defrosted-1 freezer has been defrosted

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION blender base needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION sides of equipment need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION area beneath grill needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION walls need repaired/painted in several places

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls need cleaned behind 3 bay sink and across from grill

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION restrooms need cleaned-ceiling fans, base of toilets and floor corners

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 16

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: Employee observed not washing hands before putting on gloves

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: raw meat stored over raw vegetables

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: dipper well needed for hard ice cream or keep scoop on clean surface in freezer-wash every 4 hours -Standing water for scoop storage not approved

3-305.11 - FOOD STORAGE

OBSERVATION: food and supplies should be stored 6" off floor

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: fresh/frozen fish 9 days old

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

OBSERVATION: unused small mixer should be removed

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

OBSERVATION: door gasket on dough refrigerator torn

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: sanitizer bucket not reading-no sanitizer-corrected 200quat

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: 3 bay sink-test strip not reading-0/200ppm

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

This is a critical violation

OBSERVATION: sauce blender stored not clean

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

This is a critical violation

OBSERVATION: crockpot used for chocolate stored on shelf not clean

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: top of prep needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: pizza prep-door gaskets need cleaned

6-403.11 - DESIGNATED AREAS

OBSERVATION: employee items need to be stored in a separate area from food.

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: chemical spray bottles need to be labeled

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: WD-40 stored on shelf with food

Inspection Outcome

Comments
\$75. reinspection fee Pay within 10 days

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards