

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Finn Thai Restaurant	Facility Type Food Service Establishment	
Licensee Name (Owner Not Set)	Facility Telephone # 304 262-2200	
Facility Address 748 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/05/2019	Total Time Spent 2.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
meat refrigerator	30
Fagor refrigerator	32
prep unit-left	41
prep unit-right-upper	38
vegetable refrig	30
bar-unit	40.5

Food Temperatures	
Description	Temperature (Fahrenheit)
white rice	165 scan
peanut sauce-front	135
peanut sauce-kitchen	104/175

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizerbucket-grillinedishmachinebarsanitizer	chemicalchemical chemical		200100200	quatbleachquat-stearamine	

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 # 8

Repeated # 7

2-301.14 - WHEN TO WASH

This is a critical violation

REPEAT OBSERVATION employee washing dishes-hands need to be washed between touching dirty dishes and clean dishes(gloves are not washable)

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): raw eggs and raw chicken stored over vegetables and fruit in right side prep unit

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): time being used on ice bath but food not starting out at 41degrees and not enough ice around containers

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): kitchen-peanut sauce at 104 degrees/corrected 175d

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): few items found not properly date marked

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several knives stored not clean on wall magnetic strip

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): can opener and holster need cleaned

7-102.11 - COMMON NAME

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): bleach spray bottle needs to be labeled

Observed Non-Critical Violations

Total # 24

Repeated # 7

2-402.11 - HAIR RESTRAINTS

OBSERVATION: (CORRECTED DURING INSPECTION): employees preparing food need to wear hats or hair nets

3-305.11 - FOOD STORAGE

OBSERVATION: bar-juice boxes should be stored 6" off floor and area beneath 3 bay sink-chemicals stored for cleaning floor

3-501.13 - THAWING

REPEAT OBSERVATION **(CORRECTED DURING INSPECTION):** tub of wrapped chicken on floor thawing-still below 41.-Should be thawed under running water or refrigeration

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: cardboard beneath sauce bottles not a cleanable surface-will attract bugs also

4-202.16 - NONFOOD CONTACT SURFACES

OBSERVATION: crate for clean dishes needs to be replaced with a cleanable container

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: (CORRECTED DURING INSPECTION): probe thermometers need to be calibrated(demonstrated)

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

OBSERVATION: ice machine needs to be de-limed

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

OBSERVATION: door gaskets on left prep unit need to be replaced

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

REPEAT OBSERVATION upright and chest freezer needs to be defrosted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: beverage station-cart shelving, wall and floor need cleaned(tea)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: large black tubs holding sauce bottles/jars need to be cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front of grill area needs detailed cleaning

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION prep units-need detailed cleaning in corners and beneath lids

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): outside of meat grinder needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION sides of equipment need cleaned(fryer/stove)

5-501.113 - COVERING RECEPTACLES

OBSERVATION: (*CORRECTED DURING INSPECTION*): dumpster lids should be kept closed when not in use

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: back handsink and prep sink plumbing pipes leaking

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: small holes need patches on wall by dishmachine(shelving removed)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: restrooms-stained ceiling tiles need to be replaced

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restrooms-air freshener containers, plumbing pipes, toilet brush holder, etc need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor drains need cleaned/bleached

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls need cleaned throughout kitchen where splash has occurred-mop sink, 3 bay sink, etc

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: dishmachine- area beneath machine and 3 bay sink needs cleaned-drain, top of grease trap, plumbing pipes(small gnats)

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floors need cleaned throughout kitchen especially along walls and beneath equipment

Inspection Outcome

Comments

Pest control invoices seen from past 3 months

Disclaimer

Person in Charge

A handwritten signature consisting of stylized, overlapping letters, possibly 'PA' or 'PA', written in black ink.

Sanitarian

A handwritten signature in black ink that reads 'Amy ARE Edwards' in a cursive style.

Amy ARE Edwards