

**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-Foxcroft	Facility Type Food Service Establishment	
Licensee Name Burger Busters, Inc.	Facility Telephone # 304 264-9161	
Facility Address 1020 Foxcroft Ave Martinsburg, WV	Licensee Address	
Inspection Information		
Inspection Type Routine	Inspection Date 09/21/2017	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	41
Heating cabinet	135
Hashbrowns, potato warmer	162
Heating Cabinet 2	162
Cold Prep	40
Server warmer	154
Hot Prep	149
Upper Warmer/Tacos	162
Crescor heating	158

Food Temperatures	
Description	Temperature (Fahrenheit)
Inside hot bar	141
Inside cold bar	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Tacolinebucketleft Tacolinebucketright3baysink	ChemcialChemcial alChemcial		300	quat	

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 # 1 Repeated # 2 4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: Inside the carryout and customer ice machines need cleaned, mold

Observed Non-Critical Violations

Total # 10

Repeated # 2

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

OBSERVATION: Fry freezer leaking water turning to ice and building up on the rack

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Inside the cayout and customer condiment containers need cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

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

5-501.113 - COVERING RECEPTACLES

OBSERVATION: Outside dumpster lid open, make sure it stays closed so birds and flying insects can not enter

6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING

OBSERVATION: Need to repair broken light shield in drystock

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Fryer hoods and filters need cleaned, grease buildup

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fan covers in the walkin cooler need dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Several vents need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (CORRECTED DURING INSPECTION): Multiple floor drains need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors under and behind equipment

Inspection Outcome

Comments

Disclaimer

Person in Charge



Caitlin May

Sanitarian



Glenn GCO Ondick