

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Cafe' Del Sol	Facility Type Food Service Establishment	
Licensee Name Cafe' del Sol	Facility Telephone # 304	
Facility Address 796 Foxcroft Ave Martinsburg , WV	Licensee Address 796 Foxcroft Ave Suite 104 Martinsburg , WV 25401	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/24/2017	Total Time Spent 1.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in	39-41
Pizza Prep	37-41
Left Reach In	26-36
Hot Holds	145-169
Mini Cooler/Hot Holds	39
Mini Cooler/Fryer	38
Mini Cooler/Microwave	38
Left Sandwich Prep	39-41
Right Sandwich Prep	36-41
Left Server Cooler	41
Right Server Cooler	38
Upfront beverage cooler	28-41

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishMachineBucket	HeatChemical	150200			HeatQuaternary

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b></p> <p><b>Repeated # 1</b></p> <p><b>2-301.14 - WHEN TO WASH</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> Employee observed not washing hands before putting on gloves.</p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b>  <i>This is a critical violation</i>  <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Big slicer and onion slicer observed not clean.</p>

**Observed Non-Critical Violations**

**Total # 7**

**Repeated # 1**

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

**OBSERVATION:** Dish machine sanitizer (heat) poor repair, not at proper temperature, label reading 150F. Using 3 bay sink to sanitize until fixed.

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

**OBSERVATION:** Walk in freezer observed with a lot of ice build up, needs defrosted.

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

**OBSERVATION:** Gasket in front reachin observed in poor repair, loose.

**4-501.112 - MECHANICAL WAREWASHING AND EQUIPMENT, HOT WATER SANITIZATION TEMPERATURES**

**OBSERVATION:** Water temperature for sanitizing (heat) in dish machine not at proper heat, label read 150F. Using 3 bay sink to sanitize until fixed.

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** Cutting boards at prep areas observed in poor repair, cuts, dark spots.

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

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

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Ceiling vent above mixer observed not clean, dust.

**Inspection Outcome**

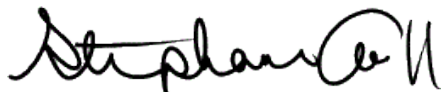
Facility will be re-evaluated at the next routine inspection.

**Comments**

Cooked bacon sitting out has time stamp stating cooked at 11:30, discarded at 4 hours.

Disclaimer

Person in Charge



**Stephanie Connell**

Sanitarian



**Robert RAD Deener**