

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Fiesta Tapatia #2	Facility Type Food Service Establishment	
Licensee Name Fiesta Tapatia #2 Inc	Facility Telephone # 304	
Facility Address 5403 Williamsport Pike Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 09/18/2018	Total Time Spent 1.88

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Bar cooler	40
Dinner case3 door	39
Under grill case	39
Walk in cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Red sauce	148
Beans	163
ground beef	162
Chicken	158

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineBar3 baysink	chemchem		0300	bleachquat	

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 # 5

Repeated # 4

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Dish machine sanitizer 0 ppm, needs repaired

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Dicer blade needs cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): All sharp kitchen knives need blades recleaned, stored unclean

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Entire canopener needs cleaned

Observed Non-Critical Violations

Total # 14

Repeated # 4

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Dinner case needs repaired, water building up on the bottom of the case.

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: (CORRECTED DURING INSPECTION): Microwaves need cleaned inside, left unclean from the night before

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Clean bottom grill drawers, non food contact

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Bottom of the dinner case needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dry stock racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Tops of the passovers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: All high shelves in the kitchen need cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION All shelves in the prep area need cleaned

6-301.11 - HANDWASHING CLEANSER, AVAILABILITY

OBSERVATION: (CORRECTED DURING INSPECTION): Soap not available at food employee handwash sink at the bar.

6-301.12 - HAND DRYING PROVISION

OBSERVATION: (CORRECTED DURING INSPECTION): No toweling available at handsink for hand drying. at the bar

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walk-in freezer forming ice in back left wall near an electrical fixture needs repaired.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned behind and under the bar, bottles of wine, beer and spirits need to be stored off the floor so the floor can be cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION restroom exhaust vents need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (CORRECTED DURING INSPECTION): Hand sink needs cleaned at the bar, mold

Inspection Outcome

Comments

Disclaimer

Person in Charge



ruperto galvan

Sanitarian



Glenn GCO Ondick