

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Viva Mexico	Facility Type Food Service Establishment	
Licensee Name Viva Mexico Family Restaurant, Inc.	Facility Telephone # 304 229-1122	
Facility Address 24 Annex Drive Inwood , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/28/2018	Total Time Spent 1.68

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Hot Hold	158
Prep unit	39
Two door fridge	38
Cold hold drawers	41
Server Fridge	40
Walkin	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Cheese sauce	148
Chicken	138
Beef	142
Rice	144
Sauces	139
refried beans	146
Chicken boiling	173
Beans	163

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DsihmachineServ erbucketsGrillbuc kets3BaySink	ChemicalChemic alChemicalChemi cal		050-100	bleachbleach	

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 # 3

Repeated # 1

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: Operator has no plan for salsa using time as a public health control.

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): 0 ppm sanitizer in the dishmachine

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

This is a critical violation

OBSERVATION: Walk in cooler shelves need cleaned, food stuffs hanging from the racks

Observed Non-Critical Violations

Total # 8

Repeated # 1

3-304.15 - GLOVES, USE LIMITATION

OBSERVATION: Need to change gloves when changing jobs, employee observed putting food on a lettuce and cheese on a plate then scraping the grill, then grabbing tortillas for another meal. Use utensils for your foods, then you will not need to change gloves when plating food then scraping the grill.

3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK

OBSERVATION: (CORRECTED DURING INSPECTION): Must label chips when using past the day they are made

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Floor freezer needs defrosted

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

OBSERVATION: Tops of high shelves and silver freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Can rack needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Walk in freezer racks need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Ceiling needs repaired in several areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors behind and under equipment need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Rosa Chaparro



Glenn GCO Ondick