



FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|---|---|--------------------------|
| Facility Name Latinos Unidos | Facility Type Food Service Establishment | |
| Licensee Name Latinos Unidos | Facility Telephone # 304 707-4830 | |
| Facility Address 533 Winchester Ave Martinsburg, WV | Licensee Address 533 Winchester Ave Martinsburg, WV 25401 | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 05/01/2017 | Total Time Spent 1.50 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| refrigerator-stainless 2 door | 37 |
| prep unit | 40 |
| beverage unit | 30 |
| white refrigerator | 37 internal |
| coke/sauce cup refrigerator | 39 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3baysink | chemical | | 200 | quatarnary | |

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 |
|---|
| <p>Total # 4 Repeated # 5 2-301.14 - WHEN TO WASH <i>This is a critical violation</i> OBSERVATION: hands need to be washed before putting on gloves.</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING <i>This is a critical violation</i> REPEAT OBSERVATION (CORRECTED DURING INSPECTION): several items past 7 day datemarking or not dated</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS <i>This is a critical violation</i> REPEAT OBSERVATION containers stored not clean over 3 bay sink</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS <i>This is a critical violation</i> REPEAT OBSERVATION utensils in crockpot stored not clean</p> |

| ObservedNon-CriticalViolations |
|---------------------------------------|
| Total # 16 |

Repeated # 5

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

REPEAT OBSERVATION flour buckets need to be labeled

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: (CORRECTED DURING INSPECTION): *water spray bottles need to be labeled*

4-301.12 - MANUAL WAREWASHING, SINK COMPARTMENT REQUIREMENTS

OBSERVATION: *new sink stopper needed at 3 bay sink*

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

OBSERVATION: *2 door refrigerator-light bulb needs replaced*

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION cutting boards need to be replaced

4-501.14 - WAREWASHING EQUIPMENT, CLEANING FREQUENCY

OBSERVATION: (CORRECTED DURING INSPECTION): *3 bay sink needs cleaned before use*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *top of refrigerator needs cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *outsides and lids of flour/sugar buckets need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *stove top needs cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *outside of pastry display cases need cleaned*

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

REPEAT OBSERVATION utensils should be stored inverted-handles up

5-205.11 - USING A HANDWASHING SINK

OBSERVATION: *Handsink blocked-not accessible for handwashing*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *water temperature can be lowered to 100d*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION womens restroom-floor coving and base of toilet needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION wall needs washed behind 3 bay sink

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: *floor needs cleaned along wall perimeters.*

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards