

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

No image found with name:  
Berkeley.png. Image files  
needed to be generated.

**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Kings Chicken Rotisserie & More	Facility Type Food Service Establishment	
Licensee Name Mariachis Inc.	Facility Telephone # 304 262-9990	
Facility Address 55 Meadow Lane Plaza Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Follow up	Inspection Date 03/23/2018	Total Time Spent 0.88

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Back Cooler	40.5-41.5
Front Cooler	
Chicken hot display	
Prep unit	
Walkin	
Mini fridge	
Prep Unit Hot Holds beverage refrigerator	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineSanitizerbuckets3Bay	ChemicalChemical		100	bleach	

**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> <b>Repeated # 8</b></p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b> <b>This is a critical violation</b> REPEAT OBSERVATION (<b>CORRECTED DURING INSPECTION</b>): chicken brine and seasoned chickens need to be datemarked-Also dressing cups from 3-3 **today, chickens in brine not datemarked</p> <p><b>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS</b> <b>This is a critical violation</b> REPEAT OBSERVATION (<b>CORRECTED DURING INSPECTION</b>): several pans and utensils stored not clean **Today, several pans stored not clean</p>

**Observed Non-Critical Violations**

**Total # 8**

**Repeated # 8**

**3-305.11 - FOOD STORAGE**

REPEAT OBSERVATION food in walkin must be stored 6" off floor

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

REPEAT OBSERVATION food processor base in poor repair(used for employees)

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

REPEAT OBSERVATION undercounter freezer-several drawer gaskets with small splits in them-will need replaced

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): door tracks on chicken hot hold need to be cleaned

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

REPEAT OBSERVATION equipment needs to air dry before stacking/storing-Towel drying not approved

**5-205.11 - USING A HANDWASHING SINK**

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Handsink found today with bag of onions in it from recent delivery

**5-502.11 - RECEPTACLE - FREQUENCY**

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): mop sink needs to be cleaned especially along wall

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

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): drains need cleaned beneath 3 bay sink and dishmachine

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 31**

**3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION**

**OBSERVATION:** wiping cloths observed on counter-need to be stored in sanitizer buckets

**3-501.13 - THAWING**

**OBSERVATION:** thawing of food should be done inside a refrigerator, under running water or during cooking

**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING**

This is a critical violation

**OBSERVATION:** prep unit not holding 41 or lower-items in top and bottom temping 43-48degrees-Thermometers both reading 48 3:15-Lids closed and items at 45-46-Items must be discarded and Unit serviced-

No temperature log kept to refer back to

**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING**

This is a critical violation

**OBSERVATION:** mini fridge for cannoli temping 49.5-items discarded-should not be used until serviced(needs a thermometer)

**4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS**

**OBSERVATION:** cardboard not approved for lining walkin shelving

**4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE**

**OBSERVATION:** thermometer needed in mini fridge holding cannoli filling-temp of 49.5

**4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES**

**OBSERVATION:** no chlorine test strips -needed for dishmachine and buckets

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

**OBSERVATION:** chest freezer in basement needs to be defrosted

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

**OBSERVATION:** broken containers should be discarded

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

**OBSERVATION:** shelving rusty in walkin and kitchen refrigerator

**2-102.11 - DEMONSTRATION OF KNOWLEDGE**

This is a critical violation

**OBSERVATION:** Person in charge and 2nd in charge need to know cold holding temperatures and proper use for when time is used(4 hours and food is discarded). More training possibly needed

**2-301.14 - WHEN TO WASH**

This is a critical violation

**OBSERVATION:** Employee observed taking money, answering phone and not washing hands before putting on gloves to work with food, Another employee observed not washing hands between placing dirty dishes in dishmachine and removing clean dishes from racks

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

This is a critical violation

**OBSERVATION:** sanitizer side of 3 bay sink not clean-used for spice mixing and not cleaned

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

This is a critical violation

**OBSERVATION:** walkin shelving needs cleaned-mold

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** blender base needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** drawer gaskets on undercounter freezer need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** prep unit-outside of door and inside door edges need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** sides of equipment need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** basement upright freezer needs to be cleaned in bottom

**4-603.16 - RINSING PROCEDURES**

**OBSERVATION:** 3 bay sink rinse water must be changed when full of food debris

**5-205.11 - USING A HANDWASHING SINK**

**OBSERVATION:** hand washing should not take place at the 3 bay sink, under the dishmachine sprayer or with the cloth in the sanitizer bucket-Hands must be washed at the handsink

**5-501.113 - COVERING RECEPTACLES**

**OBSERVATION:** dumpster lids need to be closed

**6-301.12 - HAND DRYING PROVISION**

**OBSERVATION:** No toweling available at handsink

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** mens restroom-new caulk needed behind sink

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** outside door-black strip pulling off door

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** new caulk needed around mop sink

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

**OBSERVATION:** steps to basement need cleaned

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** black coving pulling away from wall in few areas

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

**OBSERVATION:** womens restroom-high dusting needed

**6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION**

**OBSERVATION:** hood filters need cleaned

**5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE**

This is a critical violation

**OBSERVATION:** Handwashing sink should not be used for thawing food-not accessible at start of inspection

**Inspection Outcome**

**Comments**

\*Invoice for prep unit repair rec'd March 15 and "ok'd" to use per phone call to owner-Temperature today reading 40.5-41.5

Reinspection fee-\$75.00-Pay within 10 days

\*Would recommend more training for employees-Call Health Dept to reserve seat: 304-267-7130. Class held every 3rd Tuesday of each month

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**