

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Taco Bell-Foxcroft	Facility Type Food Service Establishment	
Licensee Name Burger Busters, Inc.	Facility Telephone # 304 264-9161	
Facility Address 1020 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 11/13/2018	Total Time Spent 1.62

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Heating cabinet	147
Hashbrowns, potato warmer	164
Heating Cabinet 2	146
Cold Prep	38
Server warmer	138
Hot Prep	
Upper Warmer/Tacos	137
Crescor heating	

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot food	142
Cold food bar	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Tacolinebucketleft	ChemcialChemci		300300300		
Tacolinebucketrig	alChemcial				
ht3baysink					

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 # 3

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

This is a critical violation

REPEAT OBSERVATION Customer ice machine needs cleaned inside, mold

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

This is a critical violation

REPEAT OBSERVATION Drive thru ice machine needs cleaned inside, mold

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Shelves for carry-out supplies need cleaned, old food sitting on shelves and clean side of containers sitting on the old product.

ObservedNon-CriticalViolations

Total # 11

Repeated # 3

2-303.11 - JEWELRY

OBSERVATION: Facial rings observed in food prep areas

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting boards need bleached or resurfaced.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the carryout condiment holders need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: High stainless steel shelves need cleaned in the fryer area

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of equipment need dusted including boxes of gloves

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Lower cooler not in use needs cleaned inside

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

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

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Tile floor needs repaired in the fryer area.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Hand sink leaking water on the food line

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walk in freezer needs floors cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



erica duvall

Sanitarian



Glenn GCO Ondick