

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
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 ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/14/2018	Total Time Spent 2.73

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Back Cooler	40
Front Cooler	34
Chicken hot display	142 scan
Prep unit	48
Walkin	34
Mini fridge	49.5
Prep Unit Hot Holds	190
beverage refrigerator	40

Food Temperatures	
Description	Temperature (Fahrenheit)
chicken in case	142 scan
food in prep	43,43.5 44, 49-top and bottom
hot holding food	144 potatoes
water bath for utensils	190

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineSanit izerbuckets3Bay	ChemicalChemic alChemical		1005050	chlorinebleach 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).

Observed Critical Violations
<p>Total # 9 Repeated # 8</p> <p>2-102.11 - DEMONSTRATION OF KNOWLEDGE This is a critical violation REPEAT 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</p> <p>2-301.14 - WHEN TO WASH This is a critical violation OBSERVATION: Employee observed taking money, answering phone and not washing hands before putting</p>

on gloves to work with food, Another employee observed not washing hands between placing dirty dishes in dishmachine and removing clean dishes from racks

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)

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): chicken brine and seasoned chickens need to be datemarked-Also dressing cups from 3-3

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 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: (CORRECTED DURING INSPECTION): several pans and utensils stored not clean

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

This is a critical violation

OBSERVATION: walkin shelving needs cleaned-mold

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink should not be used for thawing food-not accessible at start of inspection

ObservedNon-CriticalViolations

Total # 31

Repeated # 8

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

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

3-305.11 - FOOD STORAGE

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

3-501.13 - THAWING

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

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

REPEAT 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

REPEAT OBSERVATION broken containers should be discarded

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

OBSERVATION: shelving rusty in walkin and kitchen refrigerator

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

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

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

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

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION door tracks on chicken hot hold need to be cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): blender base needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION drawer gaskets on undercounter freezer need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): 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: (CORRECTED DURING INSPECTION): 3 bay sink rinse water must be changed when full of food debris

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

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

5-502.11 - RECEPTACLE - FREQUENCY

OBSERVATION: mop sink needs to be cleaned especially along wall

6-301.12 - HAND DRYING PROVISION

OBSERVATION: (CORRECTED DURING INSPECTION): 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: black coving pulling away from wall in few areas

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

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION drains need cleaned beneath 3 bay sink and dishmachine

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

Inspection Outcome

Comments

*Time stickers on green beans-86 degrees and diced potatoes-77 degrees-Must be discarded at end of 4 hrs. Cannot be placed back in refrigeration once 4 hrs has passed

*Prep unit out of temperature today-Observed all food being discarded-Refrigeration company to arrive tomorrow at 8am-Employees pulled unit away from wall and found plug loose

*Invoice needs to be faxed to the Health Dept once service invoice has been written and final temperature noted below 41--Once rec'd, inspector will call restaurant and unit can be placed into service
304-267-7130 (phone)-304-263-8274 (fax)

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 03/23/2018

Person in Charge



Sanitarian



Amy ARE Edwards