

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Mercado La Buena Fe	Facility Type Food Service Establishment	
Licensee Name MATA's Inc., Mario Bonilla	Facility Telephone # 304 209-6122	
Facility Address 531 Winchester Ave Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/13/2017	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Superior cooler	41
Meat cooler	50

Food Temperatures	
Description	Temperature (Fahrenheit)
Meat in case	50

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chem		50-100	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).

Observed Critical Violations
<p>Total # 2 Repeated # 2 3-501.14 - COOLING <i>This is a critical violation</i> OBSERVATION: Meat in the fresh meat cooler 50F</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Butcher knife needs cleaned, old dried food on it</p>

Observed Non-Critical Violations

Total # 4

Repeated # 2

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting board needs bleached or resurfaced.

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Floor freezers needs defrosted.

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Meat slicer needs cleaned including the blade

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Need to clean behind the coolers and freezers, floors

Inspection Outcome

Comments

Disclaimer

Person in Charge



ada abigail campos

Sanitarian



Glenn GCO Ondick