

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name Taco Bell-Edwin Miller	Facility Type Food Service Establishment	
Licensee Name Burger Busters, Inc	Facility Telephone # 304 901-4577	
Facility Address 1359 Edwin Miller Blvd Martinsburg , WV	Licensee Address 1359 Edwin Miller Blvd Martinsburg , WV 25404	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 06/08/2017	Total Time Spent 1.32

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
hot hold-potatoes	138
hot hold-shells	158
cold rail-food	38
walkin	40
walkin freezer	41
right cold rail	146
hot hold-4 door	41
Hot bar cooler	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
beans	135
Beef	142
Rice	138
chicken	142
Chicken chips	137
Cold bar items	39s

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizer-coldrail3baysink	chemicalchemical				

**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 # 0</b>  <b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b>  <b>This is a critical violation</b>  <b>OBSERVATION:</b> Customer ice machine needs cleaned inside, mold</p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b>  <b>This is a critical violation</b>  <b>OBSERVATION:</b> Inside the ice machine in the carryout windowe needs cleaned, mold</p>

**Observed Non-Critical Violations**

**Total # 8**

**Repeated # 0**

**3-304.15 - GLOVES, USE LIMITATION**

**OBSERVATION:** Employee observed making food, clearing food down through grates, cleaning the area with a sanitized towel and then going back to making food without changing gloves. Must change gloves when switching tasks or soiling the gloves before going back to serving ready to eat foods.

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Small fry freezer needs gasket repaired, allowing air in and producing ice inside at the door jamb

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Carryout condiment storage containers need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Customer lid containers need cleaned inside

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

**OBSERVATION:** Men's bathroom wall needs repaired

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

**OBSERVATION:** Bathroom airvents need cleaned

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

**OBSERVATION:** Walk in cooler needs repaired, water leak rusting side and ceiling.

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

**OBSERVATION:** Filters above 3 bay needs cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



sandra mcphree

Sanitarian



Glenn GCO Ondick