

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name <b>Las Trancas</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Las Trancas of Martinsburg, Inc.</b>	Facility Telephone # <b>304 262-4053</b>	
Facility Address <b>720 N Foxcroft Ave Martinsburg , WV</b>	Licensee Address <b>,</b>	
<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>11/08/2017</b>	Total Time Spent <b>2.75</b>

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walkin	36
Hot hold	36
Cold Drawers	38
Prep unit	36
Bar keg cooler	40.5
Beer bottle cooler	35 scan
Salsa Prep Cooler Front	
wine cooler	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
chicken	196
ground beef	200+
enchilada sauce	200+

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar3-bayBucket-serverDishmachineBucket-grillBucket-backKitchen3Bay	ChemicalChemicalChemicalChemicalChemical		50-100ppm		

**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 # 6**

**Repeated # 2**

**3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** packaged tilapia sitting on top of loose shrimp in under grill cold hold

**3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** sliced lemons at beverage station need covered when not in use/busy

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** 3 buckets of salsa past date Oct 30 and 31 and 1 drink mix bottle needs to be dated

**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** sanitizer bucket not reading on test strip/200ppm

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

**This is a critical violation**

**OBSERVATION:** cheese grater attachments stored not clean

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION:** fruit flies observed

**Observed Non-Critical Violations**

**Total # 33**

**Repeated # 2**

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

**OBSERVATION:** probe thermometer needed-scan not always accurate

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

**OBSERVATION: (CORRECTED DURING INSPECTION):** bar-thermometer needed for wine cooler holding juice(scan of 35)

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

**OBSERVATION:** prep unit-shelving coating peeling

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

**OBSERVATION:** prep unit-standing water laying in bottom

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

**OBSERVATION:** soda machine drip tray in poor repair-coating peeling-no longer cleanable

**4-501.12 - CUTTING SURFACES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** 2 small cutting boards need replaced

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** 2 dish dollies need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** table beneath grill needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** inside bottom of beer coolers need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside microwave-back corners and vent needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** ice cream tub, in freezer, needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** sides of equipment need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** walkin shelving-underside splash area needs cleaned in areas

**5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES**

**OBSERVATION:** area from back door to dumpster needs cleaned(old trash and debris)

**5-501.116 - CLEANING RECEPTACLES**

**OBSERVATION:** mop sink needs cleaned.

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

**OBSERVATION:** broken floor tiles in beverage area need replaced  
**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**  
**OBSERVATION:** back door rusty-needs painted  
**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**  
**OBSERVATION:** kitchen-hole in wall ( above shelf near stove) needs repaired and corner walls in beverage area need repaired  
**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**  
**OBSERVATION:** 3 bay sink 1st sink leaking and beverage handsink plumbing leaking  
**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**  
**OBSERVATION:** bar faucet dripping and kitchen handsink faucet dripping  
**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**  
**OBSERVATION:** new caulk needed behind 3 bay sink  
**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**  
**OBSERVATION:** kitchen-ceiling tiles need to be put into place, tile with hole needs replaced and women's restroom tiles need to be put into place  
**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**  
**OBSERVATION:** couple ceiling light bulbs need replaced  
**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**  
**OBSERVATION:** unused equipment needs to be discarded or clean and covered  
**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**  
**OBSERVATION:** employee restroom needs cleaned  
**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**  
**OBSERVATION:** ceiling light covers need cleaned  
**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**  
**REPEAT OBSERVATION** walls need cleaned throughout kitchen and bar  
**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**  
**OBSERVATION:** bar-front vents of beer coolers need cleaned  
**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**  
**OBSERVATION: (CORRECTED DURING INSPECTION):** tray beneath chemicals needs cleaned  
**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**  
**OBSERVATION:** walkin floor needs cleaned  
**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**  
**OBSERVATION:** bar floor needs cleaned  
**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**  
**OBSERVATION:** kitchen floor needs cleaned esp beneath equipment-also need to be kept dry  
**6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION**  
**OBSERVATION:** hood and hood filters need cleaned and outside vents also

**Inspection Outcome**

**Comments**

Pest control 9/28/17

\*Paperwork for new location should be submitted 30 days prior to potential opening date

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**