

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Fiesta Tapatia #2	Facility Type Food Service Establishment	
Licensee Name Fiesta Tapatia #2 Inc	Facility Telephone # 304	
Facility Address 5403 Williamsport Pike Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/28/2019	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Bar cooler	40
Dinner case3 door	40
Under grill case	40
Walk in cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Chicken	139
Beef	143
Ground beef	155
Cheese sauce	136
Refried beans	146

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineBar3 baysink	chemchem		100		

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 # 5

Repeated # 0

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Drink found with no lid in food prep areas, must have lid and straw

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 3 containers of sauce, out of date 5-25, ground beef out of date 5=27, mashed potato, 5-18,

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener blade needs cleaned,

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Several sharp kitchen knives stored unclean

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Vegetable dicer stored with blade unclean, old vegetables stuck to blades

Observed Non-Critical Violations

Total # 0

Repeated # 0

Inspection Outcome

Comments

Risk based inspection

Disclaimer

Person in Charge

Sanitarian



ruperto gavan



Glenn GCO Ondick