

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Cinco De Mayo	Facility Type Food Service Establishment	
Licensee Name Cinco De Mayo IV Inc.	Facility Telephone # 304 271-8887	
Facility Address 5724 Hammonds Mill Rd Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/23/2018	Total Time Spent 1.80

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Grill drawers	41
Top of sandwich cooler	41
Botton of sandwich case	40
Walk in cooler	38
Beer cooler	39
Soda cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Salsa	41
Hot food stramtables	148

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
kitchenbucketDish machine3baysink	chemchemchem		50-10050		

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 # 4

Repeated # 3

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw beef stored over flan, (dessert)

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Pan full of clean utensils, needs recleaned, stored with old food stuffs still attached

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Mouse feces found under the bar area

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Fruit flies and flies found in several areas of the unit

ObservedNon-CriticalViolations

Total # 9

Repeated # 3

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the chip containers needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Can racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: High stainless steel shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Under the grills needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Blender base needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Kitchen hand sink not working at time of inspection, plumber already on route.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Walls need cleaned in multiple areas of the dishroom].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hood filters need cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned under and behind equipment.

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



jesus sinaca



Glenn GCO Ondick