

**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 Taco Bell-Spring Mills	Facility Type Food Service Establishment	
Licensee Name Restaurant Property Investors II, LLC	Facility Telephone # 681 242-2875	
Facility Address 5610 Hammonds Mill Rd Martinsburg , WV	Licensee Address 5610 Hammonds Mill Rd Martinsburg , WV 25404	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/23/2019	Total Time Spent 1.48

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
reach in	40
top rail-left	40
top rail-right	41
hot holding	146
hot cabinet-right	142
hot cabinet-left	139
potato holding-left	148
taco shells, etc-left	139
potato holding-right	
taco shells, etc-right	137
rethermalizer	195
walkin	37
Top Front Hot Hold	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishmachine3bay sinkSanitizerTrays FrontBucketSoaks ink	ChemicalChemicalChemicalChemical				

**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 # 1</b> <b>Repeated # 3</b></p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION:</b> Walk in cooler fresh/prepped food shelf needs cleaned, old food stuffs hanging down off the rack</p>

**Observed Non-Critical Violations**

**Total # 4**

**Repeated # 3**

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Inside the condiment holder containers in the unit need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Tops of high kitchen equipment needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Taco line stainless steel shelves need cleaned

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

REPEAT OBSERVATION Floors need cleaned in multiple areas under and behind equipment

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**rocio guzman**



**Glenn GCO Ondick**