

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
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	
Inspection Information		
Inspection Type Routine	Inspection Date July 31, 2018	Total Time Spent 1.73

Equipment Temperatures	
Description	Temperature (Fahrenheit)
hot hold-potatoes	204
hot hold-shells	157
walkin	42*/38
right cold rail	40
hot box	165
walk in freezer	-3

Food Temperatures	
Description	Temperature (Fahrenheit)
shredded meat	188
tomatoes	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizer-cold	chemical		200	quat	
rail	chemical		200	quat	
3					
bay					
sink					

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 # 3
Repeated # 0
3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING
This is a critical violation
OBSERVATION: (CORRECTED DURING INSPECTION): be accurate on datemarking-frozen eggs

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

This is a critical violation

OBSERVATION: soda nozzles and machine need cleaned-mold

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

This is a critical violation

OBSERVATION: inside both ice machines need cleaned-mold

Observed Non-Critical Violations

Total # 16

Repeated # 0

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

OBSERVATION: new door gasket needed on lower hot hold door(on order)

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

OBSERVATION: fry freezer-ice build up

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

OBSERVATION: pans that are no longer cleanable should be discarded

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

OBSERVATION: walkin door gasket torn-needs replaced(clean also)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of grills need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: lids to dry product bins need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: fry freezer-lower door gasket needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: all wire shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: splash area over hot and cold food rails needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: walkin shelving-light cleaning needed

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: customer beverage station-soda drip tray needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: check for leak beneath customer beverage counter

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink-new caulk needed.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop sink leaking

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: womens restroom-corners of floor need cleaned and base of toilet

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor and drain/piping beneath 3 bay sink need cleaned and beneath soda stand

Inspection Outcome

Comments

Pest control today

Disclaimer

Person in Charge



Liam Gambrell

Sanitarian



Amy ARE Edwards