

**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 Latinos Unidos	Facility Type Food Service Establishment	
Licensee Name Latinos Unidos	Facility Telephone # 304 707-4830	
Facility Address 533 Winchester Ave Martinsburg , WV	Licensee Address 533 Winchester Ave Martinsburg , WV 25401	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 04/30/2018	Total Time Spent 1.77

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
refrigerator-stainless 2 door	32
prep unit	34
beverage unit	32
coke/sauce cup refrigerator	32
pizza prep	41
United refrigerator	37
whirlpool refrigerator	30
dough refrigerator	40

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysink	chemical				

**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 # 11</b> <b>Repeated # 1</b></p> <p><b>2-301.14 - WHEN TO WASH</b> <b>This is a critical violation</b> REPEAT OBSERVATION Employee observed not washing hands before putting on gloves</p> <p><b>3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> raw meat stored over raw vegetables</p> <p><b>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING</b> <b>This is a critical violation</b> REPEAT OBSERVATION <b>(CORRECTED DURING INSPECTION):</b> pizza sauce and ham not date marked(ham discarded) and food in prep unit not datemarked</p>

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** fresh/frozen fish 9 days old

**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-no sanitizer-corrected 200quat

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** 3 bay sink-test strip not reading-0/200ppm

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** press stored not clean

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** sauce blender stored not clean

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** crockpot used for chocolate stored on shelf not clean

**7-102.11 - COMMON NAME**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** chemical spray bottles need to be labeled

**7-201.11 - SEPARATION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** WD-40 stored on shelf with food

**ObservedNon-CriticalViolations**

**Total # 15**

**Repeated # 1**

**3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE**

**OBSERVATION: (CORRECTED DURING INSPECTION):** dipper well needed for hard ice cream or keep scoop on clean surface in freezer-wash every 4 hours -Standing water for scoop storage not approved

**3-305.11 - FOOD STORAGE**

**OBSERVATION:** food and supplies should be stored 6" off floor

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

**OBSERVATION:** Coke cooler-bottom shelf needs repaired to prevent water entry

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

**OBSERVATION:** unused small mixer should be removed

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

**OBSERVATION:** door gasket on dough refrigerator torn

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

**OBSERVATION:** ice cream freezers need to be defrosted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** top of prep needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** pizza prep-door gaskets need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** area beneath grill needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** sides of equipment need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** blender base needs cleaned

**6-403.11 - DESIGNATED AREAS**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): employee items need to be stored in a separate area from food.

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

**OBSERVATION:** walls need repaired/painted in several places

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

REPEAT OBSERVATION walls need cleaned behind 3 bay sink and across from grill

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

**OBSERVATION:** restrooms need cleaned-ceiling fans, base of toilets and floor corners

**Inspection Outcome**

**Comments**

Pest control April 25

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 05/10/2018

Person in Charge



Sanitarian



**Amy ARE Edwards**