

Berkeley

**FOOD ESTABLISHMENT INSPECTION REPORT**

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS: \_\_\_\_\_ PRIORITY: 2 PRIORITY FOUNDATION: 1  
CORE: 8 TOTAL: 11

ESTABLISHMENT: Fiesta Tapatia PERMIT NO.: \_\_\_\_\_ DATE: 9-5-18  
ADDRESS: 5403 Williamsport Rd CITY: SPRING MILLS STATE: WV ZIP: 25405  
PERSON IN CHARGE/TITLE: X [Signature] TELEPHONE: \_\_\_\_\_  
RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature]  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 2:00 PM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Frost Dump Sink Faucet leaking
			9-602.13	Salt Shelves needs cleaned
			4-501.11	2 Door Soda Cooler Broken at time of inspection (needs repaired)
✓	✓		3-501.16	Retired Beans Hot - 118F
			6-501.12	4- filters need cleaned (hood)
		PF	3-602.11	need to label bulk Seasoning when taken out. of original containers
			3-501.13	Raw meat in TUB at water on floor base must be allowed in running water
			4-901.11	Wet MESSING in PANS
			6-501.16	wet mop in sink needs hung to dry
✓	RRH	✓	4-602.11	WALK in gloves need (clean) (if needed)
			3-501.18	Chil. Weide Sign on - 9-2-18
				- WITH new Food Code must post inspection of A sign stating customer can review or use sign provided today
				- with permit renewal send in copy of mgr food safety cert, yearly

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Salsa	41F	Meat	147F	Walk in Chl	35F		
Retired Beans	117F	Deter Case	39F				
Queso	173F	Grill Dish	39F				
App	137F	Dish	50-100				