

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Finn Thai Restaurant	Facility Type Food Service Establishment	
Licensee Name (Owner Not Set)	Facility Telephone # 304 262-2200	
Facility Address 748 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 07/31/2018	Total Time Spent 2.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
meat refrigerator	41
Fagor refrigerator	32/scan of 41
prep unit-left	38
prep unit-right-upper	41
vegetable refrig	36
bar-unit	41.5

Food Temperatures	
Description	Temperature (Fahrenheit)
peanut sauce front	145
peanut sauce back	87/165
white rice	147 scan
white rice -front	150 scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizerbucket- grillinedishmachin ebarsanitizer	chemicalchemical chemical		100/2005 0100/200		

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
<p>Total # 11 Repeated # 10</p> <p>2-301.14 - WHEN TO WASH This is a critical violation REPEAT OBSERVATION employee doing dishes needs to be sure to wash hands between touching soiled dishes and handling clean dishes</p> <p>3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): peanut sauce(back)-temping 87 degrees /165</p>

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): several items not dated or past 7 days for datemarking

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): grill line and front area-quat sanitizer buckets not at 200ppm/reading 100-both corrected 200

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

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): inside meat grinder needs cleaned

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

This is a critical violation

OBSERVATION: inside ice machine needs cleaned-white piece and under top lip

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): fresh lettuce being drained in dish rack

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): clean dish cart not clean

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

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): tub holding clean lids and few pans found not clean

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

This is a critical violation

OBSERVATION: back handsink-hot water turned off (2pm)-handwashing sink in front operational

7-102.11 - COMMON NAME

This is a critical violation

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): 2 spray chemical bottles not labeled stored beneath 3 bay sink

ObservedNon-CriticalViolations

Total # 20

Repeated # 10

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): sugar and rice bins not labeled

3-501.13 - THAWING

OBSERVATION: (*CORRECTED DURING INSPECTION*): chicken in sink without running water and packaged duck found on floor thawing-Must thaw inside refrigerator or under running water

4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): thermometers needed for both prep units-temps of 41 and 38

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

OBSERVATION: ice cream freezer needs to be defrosted and cleaned

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

REPEAT OBSERVATION far right freezer-ice /water dripping into pan

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside prep unit lids need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION sides of equipment need cleaned-flat top, fryer, wok line

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside front of meat refrigerator needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside white microwave needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION inside bottom of left freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: white shelving holding beer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: door gaskets need cleaned on beer cooler in front area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: back screen door gasket torn-needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: back handsink continually running-needs to be repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION all floor drains need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walls need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: wall coving along grill line needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION metal cart holding chemicals needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor needs cleaned beneath ice machine and by mop sink, grill line corner and beneath 3 bay sink, in wait station area , beneath beer shelving, etc

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

REPEAT OBSERVATION hood filters need cleaned

Inspection Outcome

Comments

Pest control treatment -Monthly May, June, July-Nothing observed

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards