

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Fiesta Tapatia #2	Facility Type Food Service Establishment	
Licensee Name Fiesta Tapatia #2 Inc	Facility Telephone # 304	
Facility Address 5403 Williamsport Pike Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 06/06/2018	Total Time Spent 1.90

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Bar cooler	39
Dinner case3 door	39
Under grill case	39
Walk in cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
beef	147
Taco beef	152
Red sauce	157
Beans	158
Walk in cooler	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine	chem		50-100		

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

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw chicken and beef stored over seafood

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): # door grill case needs racks cleaned, food hanging off racks

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Several sharp knives need recleaned

Observed Non-Critical Violations

Total # 8

Repeated # 0

3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK

OBSERVATION: (CORRECTED DURING INSPECTION): Mar. pre made mix needs labeled with date made, good for 7 days

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Season shelf needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bar cooler gaskets need cleaned, mold

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the cheese warmer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: All gaskets in the kitchen need cleaned on the coolers

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of equipment need cleaned, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wall in prep area needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Exhaust fans need cleaned in the bathrooms, dust].

Inspection Outcome

Comments

Disclaimer

Person in Charge



ruperto galvan

Sanitarian



Glenn GCO Ondick