

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name The Rock	Facility Type Food Service Establishment
Licensee Name J & R Corporation DBA The Rock	Facility Telephone # 304 263-5558
Facility Address 2573 Williamsport Pike Martinsburg, WV	Licensee Address ,

Inspection Information		
Inspection Type Routine	Inspection Date 03/02/2017	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walkin	38-41
Beer Coolers	28-41
Left Fridge	42-50
Right Fridge	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Mayo Left Fridge	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar3bay	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).

Observed Critical Violations
<p>Total # 1 Repeated # 1 3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: Probed multiple products in left fridge. Probed between 41F-50F. Discarded product that was 41F or higher and not using till operating properly and holding temp 41F or lower.</p>

Observed Non-Critical Violations

Total # 5

Repeated # 1

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

OBSERVATION: Left fridge not operating properly. Probed product between 41F-50F, discarded product and not using till operating properly.

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

REPEAT OBSERVATION Stand up freezer in poor repair, ice build up.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Beer coolers door sliders observed not clean.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Light in kitchen in poor repair, out.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wall and floor behind and under ice machine observed not clean.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

Watch best by dates on sauces in right fridge. Have quaternary sanitizer and matching test strips.

Disclaimer

Person in Charge



Chuck Kelley

Sanitarian



Robert RAD Deener