

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: 6  
CORE: 10

PRIORITY FOUNDATION: 0  
TOTAL: 22

ESTABLISHMENT: McDonald's EMB PERMIT NO.: \_\_\_\_\_ DATE: 9-12-18  
 ADDRESS: Edgewood Mill CITY: MARTINSBURG STATE: WV ZIP: 25406  
 PERSON IN CHARGE/TITLE: Jess Baumeister Asst. GM TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 9:40

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	Dry stock shelves need cleaned.
			4-602.13	Soft stock shelves need cleaned
✓	✓		4-602.11	2 pans of lids, utensils, other equipment need cleaned
✓	✓		4-602.11	Black brushes for utensils need cleaned
			6-501.12	Ladders need cleaned
			4-602.13	Dry stock shelves need cleaned
✓	✓		4-602.13	Walk in cooler shelves need cleaned (upper food cooler)
			4-602.12	Breakfast cooler shelves need cleaned
			4-702.11	Working towels need to be kept in sanitized water. When not in use
			6-501.12	Computer monitors & cables in the air above equipment need dusted
			4-602.13	Several stainless steel shelves need cleaned in the kitchen area
			4-602.12	Sides & grease traps on the grill line need cleaned
✓	✓		4-602.13	Inside floor freezer needs cleaned
			4-602.11	INSIDE of the ice machine needs cleaned (NO ID)
			6-501.11	Flies observed in the unit

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in Cooler	37E						
Break Cooler	39E						



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OBSERVATION TOTALS: \_\_\_\_\_ PRIORITY: 5 PRIORITY FOUNDATION: 0  
CORE: 18 TOTAL: 22

ESTABLISHMENT: McDonald's EMB PERMIT NO.: \_\_\_\_\_ DATE: 9-12-19  
ADDRESS: Edwin Miller Blvd CITY: Ntby STATE: WV ZIP: \_\_\_\_\_  
PERSON IN CHARGE/TITLE: Jess Baumgartner Art GM TELEPHONE: \_\_\_\_\_  
RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 9:40

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.12	Oven & microwave areas need cleaned in cludy stands.
			4-602.13	Top of the Fry warmer needs cleaned
✓	✓		4-602.13	Black condiment holders need cleaned inside
			4-703.16	Sanitized buckets O.P.M.
			4-602.13	Cup holders need cleaned in front areas
			4-602.13	Inside Flurry mixer needs cleaned (new food contact)
	✓		4-602.13	2 Door Cashier Cooler needs cleaned inside
			4-602.11	Inside front customer drink ice machines need cleaned inside (mod)
				- must enter post inspection, use sign provided or make your own sign so customers can see inspection
				- with yearly permit renewal must turn in a copy food mgr safety cert. yearly.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Salad Cooler	41F	Sanitize Bubs	OPM	MCCafe	39	2 Door Cashier Cooler	36
Lowr Salad	40F	Cremer	40	Milk Cooler	39		
Fry Warmer	164F	DIT Cooler	39	Shake Slurpee	38		
Sanitize Room	148F	Frappe Cooler	40	Front Cremer	36		