

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|---|---|--------------------------|
| Facility Name Moler Ave. ROCS Food | Facility Type Food Service Establishment | |
| Licensee Name R.M. Roach and Sons Inc. | Facility Telephone # 304 260-0322 | |
| Facility Address 1100 Shepherdstown Rd Martinsburg , WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 01/14/2019 | Total Time Spent 1.92 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Sandwich cooler | 39 |
| Walk in cooler | 39 |
| Half and half cooler | 40 |
| Hot cheese dispenser | 142 |
| Hot food roller | 136 |
| Hot food holder | 181 |
| Hot dog roller | 136 |
| Salad chicken case | |
| Chicken hot holder | 153 |
| True cooler | 39 |
| Vitofrigo cooler | 41 |
| 2 door true cooler | 39 |
| Chicken walk in cooler | 39 |
| Hot dog condiment holder | 41 |
| Henny Penny warmer | 152 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Butter | 70.5 |
| Broiled chicken | 159 |
| Fried chicken | 147 |
| Beans | 137 |
| Mashed Pot | 142 |
| Mac and cheese | 139 |
| Roller meat | 121 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3baysink | chem | | | | |

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 # 2

Repeated # 4

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Butter packets at 70.5F

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned , mold

Observed Non-Critical Violations

Total # 7

Repeated # 4

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Back floor freezer needs defrosted

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Tops of drink equipment needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Top of the oven needs cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Left stand up freezer needs cleaned inside

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Back floor s need cleaned behind and under equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walk in cooler and freezer needs follrs cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Amanda Rice

Sanitarian



Glenn GCO Ondick