

**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: 3  
CORE: 14

PRIORITY FOUNDATION: 1  
TOTAL: 18

ESTABLISHMENT: McDonalds PERMIT NO.: \_\_\_\_\_ DATE: 8/23/2019  
 ADDRESS: 14637 Apple Harvest Drive CITY: Martinsburg STATE: WV ZIP: 25401  
 PERSON IN CHARGE/TITLE: X Cindy Farmer TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): [Signature] SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 10:15 am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
✓			6-501.12	Floor under rolling storage needs cleaned
			6-501.11	Plastic Curtain for Walk-In Refrigerator needs repaired/replaced (Zip Ties not approved)
			4-501.11	Ice Build up around Walk-In Freezer doors
			4-501.11	2-Door Freezer beside Chicken Nuggets Fryer needs defrosted
			4-501.11	Fish Freezer needs defrosted
✓			4-302.12 PF	Thermometer needed in 2-Drawer Kitchen Unit 2.
✓			2-402.12	Employees observed working in Food Preparation Areas without hat or hair-nets.
	✓		2-301.14	Observed Employees use hand sanitizer instead of washing hands and handling RTE Foods.
			4-501.11	Gaskets on Salad Reach In need replaced (torn).
			4-501.11	Caulking Around Ice Cream seal needs replaced.
✓			4-501.11	Equal dispenser broken + needs replaced.
			4-602.13	Gaskets on Front Counter Refrigerator/multiple units need
✓	✓		4-602.11	Orange Juice Machine Nozzles needs cleaned (mold) (mold)
✓			4-602.13	Inside of Drive Thru Refrigerator needs cleaned. (mold)
✓			4-602.13	Outside of Drive Thru Refrigerator needs cleaned.
✓	✓		4-602.11	Soda Nozzles at Drive-Thru need cleaned (mold)
			6-501.11	Drains under soda machines in lobby leaking and need repaired.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
3-Bay	400ppm.	Nuggets	150	Salad Prep	40°	Milk	39°
Walk-In	36°	McChicken	152	Front Counter Refrig	39°		
2-Drawer Kitchen Unit	39°	Sausage	150	Drive Thru Refrig	38°		
2-Drawer Kitchen Unit	40°	Hamburgers	142	Orange Juice	38°		

