

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

| <b>Establishment Information</b>                   |   |                          |
|--|---|--------------------------|
| Facility Name<br>ROC's Rt. 9 West                  | Facility Type<br>Food Service Establishment |                          |
| Licensee Name<br>R.M. Roach and Sons Inc.          | Facility Telephone #<br>304                 |                          |
| Facility Address<br>976 W 9 Rt<br>Martinsburg , WV | Licensee Address<br>,                       |                          |
| <b>Inspection Information</b>                      |   |                          |
| Inspection Type<br>Routine                         | Inspection Date<br>02/04/2019               | Total Time Spent<br>1.98 |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Bain                          | 41                       |
| Bain 2                        | 41                       |
| Fry food holder               |                          |
| Walk in cooler                | 38                       |
| Hot hold chicken              | 149                      |
| Sandwich cooler               | 39                       |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| Food at sandwich station | 41                       |
| Chili                    | 126                      |
| Cheese sauce             | 121                      |

| <b>Warewashing Info</b> |                     |              |         |                |                |
|-------------------------|---------------------|--------------|---------|----------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM     | Sanitizer Name | Sanitizer Type |
| 3baysink                | Chemical            |              | 200-300 |                |                |

**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 # 4**

**Repeated # 1**

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Multiple dented cans on seams and sharp points, need to send back for credit or throw out

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Used ice tea stirres stored under counter under the ice tea dispenser, must be one and done or stored in the product

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Sauce cooler needs racks cleaned inside, hanging old food over ready to eat sauces

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

**This is a critical violation**

**OBSERVATION:** Walk in cooler racks need cleaned

**Observed Non-Critical Violations**

**Total # 8**

**Repeated # 1**

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Back shelf needs leg repaired and bottom shelf needs to be 6 inches off the floor to easily clean under

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Outside of the chili/cheese warmer needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Chicken brooder table needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Fry cutter needs base cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Front line freezer needs cleaned inside including the racks

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Bus carts need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Walk in freezer floors need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**REPEAT OBSERVATION** Floors need cleaned behind and under equipment

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**donna smith**



**Glenn GCO Ondick**