

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|--|---|--------------------------|
| Facility Name Route 9 Shell/Subway ROCS | Facility Type Food Service Establishment | |
| Licensee Name R.M. Roach and Sons Inc. | Facility Telephone # 304 596-2472 | |
| Facility Address 1171 Hedgesville Rd Martinsburg, WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 07/24/2017 | Total Time Spent 1.48 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Walk in cooler | 39 |
| Sandwich case left | 40 |
| Sandwich case right | 39 |
| Front subway case | 41 |
| Hot dog roller | 137 |
| Hot holder food | 164 |
| Half and half machine | 41 |
| Large walk in cooler | 142 |
| Hot cheese machine | 40 |
| Back sandwich case | 41 |
| Subway walk in | |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Meat balls | 138 |
| Roller meat | 89-110 |

| Warewashing Info | | | | | |
|--|---------------------|--------------|----------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| Sanitizer bucket 3 bays sink Subway bucket | chem CHEMchem | | +400+400 | quat quat | |

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 # 2 Repeated # 10 4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation OBSERVATION: sanitizer +400 ppm</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation OBSERVATION: Subway walk in cooler shelves need cleaned, dried food hanging off racks over ready to eat foods</p> |

Observed Non-Critical Violations

Total # 12

Repeated # 10

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

OBSERVATION: Walk in freezer shelves need repaired, rust

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Back sandwich cutting board needs resurfaced or sanded down

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Subway cutting boards need bleached or resurfaced

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION White floor freezer needs cleaned and defrosted

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Top of the standup freezer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Pizza oven stand needs cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Subway black pans need air dried before stacking

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Walk in freezer needs repaired, ice forming and flowing on to shelves

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Stained ceiling tiles need replaced

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor needs cleaned under and behind equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Hood fire suppression pipes need dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor drains need cleaned, mold

Inspection Outcome

Comments

Disclaimer

Person in Charge



Jesika Rogers

Sanitarian



Glenn GCO Ondick