

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Mountaineer ROCS	Facility Type Food Service Establishment	
Licensee Name R.M. Roach and Sons Inc.	Facility Telephone # 304	
Facility Address 39 Kelley Island Rd Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 05/24/2017	Total Time Spent 1.67

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prep unit	
Walkin	38
Reach in cooler	39
Chicken Hot Holds	149
Small Reachin Cooler	40
Chicken, Mashed Potato, Mac and Cheese Hot Display	137
Front Reach In Coolers	40
Coleslaw/Pie Cold Display	39
Steam Table	40.5
Sandwich cooler	41
Front cooler right	
Half and half	

Food Temperatures	
Description	Temperature (Fahrenheit)
Ham	37
Turkey	39
Cheese	38
Lettuce	37
Pickles	39
Mashed Pot.	139
Chicken grilled	142
Green beans	137

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Backsanitizerbucket3BaySinkDishMachine	ChemicalHeatHeat		300	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

Total # 5

Repeated # 0

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw eggs stored on top of frozen pasteurized eggs

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Potato wedger needs blades recleaned

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

This is a critical violation

OBSERVATION: White lids need recleaned in prep room

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

This is a critical violation

OBSERVATION: Milk shake machine needs cleaned

Observed Non-Critical Violations

Total # 12

Repeated # 0

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: (CORRECTED DURING INSPECTION): Handle on the wedger needs repaired, rubber cover peeling off.

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Tops of multiple pieces of equipment needs cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Speed rack needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Stainless steel shelves under cold hold sandwich bar needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Black shelves under the hot hold need cleaned, dust

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside cappuccino machines need cleaned, non food contact areas near hinges

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean plastic pans are being stored or stacked without being air-dried first..

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink needs faucet needs repaired, leak

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Need to get a door or cover over hole in the wall behind the slicer

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Large opening in walkin cooler floor needs repaired.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Hood filters need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drains need cleaned inside

Inspection Outcome

Comments

Disclaimer

Person in Charge



Dwight McDaniel

Sanitarian



Glenn GCO Ondick