

**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: 28  
CORE: \_\_\_\_\_

PRIORITY FOUNDATION: 0  
TOTAL: 10

ESTABLISHMENT: <u>McDonald's Spring Mills</u>		PERMIT NO.:		DATE: <u>03/10/20</u>	
ADDRESS: <u>5640 Hammonds Mill Rd</u>		CITY: <u>Martinsburg</u>		STATE: <u>WV</u> ZIP: <u>25404</u>	
PERSON IN CHARGE/TITLE: <u>X Amanda Broderick Shift Mgr</u>		TELEPHONE:			
RECEIVED BY (SIGNATURE): <u>X Amanda Broderick</u>		SANITARIAN (SIGNATURE): <u>J. Shiple</u>			
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: _____					
TIME: <u>10 am</u>					
Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections	
✓			6-501.12	Clean drains in back area	
			6-501.12	Clean fans in walk in Refrigerator	
			4-602.13	Clean sides of freezer	
			4-602.13	Red meat freezer - clean bottom (cumulo)	
✓	✓		3-501.18	Egg Substitute not refrigerated	
			4-602.13	Clean bottom of prep freezer	
			4-602.13	Dust top of equipment in drive thru area	
			4-602.13	Clean McFlurry machine (nozzles, tubs,	
	✓		4-602.11	(spilled product) Compartment underneath	
			4-602.13	Clean Sweetener / sugar area (spilled product)	
			4-602.13	Clean dispensers (soda) front area	

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in	40.5	<del>Sausage</del>	<del>60.5</del>	Sausage	160.5	Drinks	40.5
Eggo	40	Prep tubs	36.5	Round egg	147		
		Prep middle	53.5	Quat	400ppm		