

West Virginia Department of Health & Human  
Resources  
Morgan County Health Department



**FOOD ESTABLISHMENT INSPECTION REPORT**

|  |   |                          |
|--|---|--------------------------|
| <b>Establishment Information</b>                             |   |                          |
| Facility Name<br>McDonald's                                  | Facility Type<br>Food Service Establishment |                          |
| Licensee Name<br>(Owner Not Set)                             | Facility Telephone #                        |                          |
| Facility Address<br>28 Morgan Square<br>Berkeley Springs, WV | Licensee Address                            |                          |
| <b>Inspection Information</b>                                |   |                          |
| Inspection Type<br>Routine                                   | Inspection Date<br>December 18, 2017        | Total Time Spent<br>1.00 |

|                               |                          |
|-------------------------------|--------------------------|
| <b>Equipment Temperatures</b> |                          |
| Description                   | Temperature (Fahrenheit) |
| Walk In Cooler                | 35                       |
| Walk-In Freezer               | -2.5                     |
| McNugget Freezer              | 4.5                      |
| Lettuce/Cheese Cooler         | 38                       |
| Desert Cooler                 | 35                       |
| Salad Cooler                  | 31                       |

**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).

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| <b>Observed Critical Violations</b>                        |
| <b>Total # 1</b>   |
| <b>Repeated # 2</b>  |
| <b>5-103.11 - CAPACITY</b>                                 |
| Observation: No hot water accessible in hand washing sink. |
| Corrective Action(s):                                      |

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|---|
| <b>Observed Non-Critical Violations</b>   |
| <b>Total # 8</b>  |
| <b>Repeated # 2</b>   |
| <b>3-305.11 - FOOD STORAGE</b>  |
| Observation: Food stored on the floor in walk-in freezer.                               |
| Corrective Action(s):   |
| <b>3-307.11 - OTHER SOURCES OF CONTAMINATION</b>  |
| Observation: Open unprotected containers of food in walk-in freezer.                    |
| Corrective Action(s): Change methods or procedures to protect foods from contamination. |
| <b>4-602.13 - NONFOOD CONTACT SURFACES</b>  |
| Observation: Food residue in cheese cooler.   |

Corrective Action(s):

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

Observation: Soda machine bar needs cleaned.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

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

REPEAT OBSERVATION All areas of kitchen floor needs to be cleaned.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

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

Observation: Walk-in freezer floors not clean.

Corrective Action(s):

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

Observation: Ice machine near drive through window needs cleaned.

Corrective Action(s): Clean the physical facilities at a frequency necessary to keep them clean.

**6-501.16 - DRYING MOPS**

REPEAT OBSERVATION Mops not hung appropriately.

Corrective Action(s): Store mops to allow them to air dry without soiling walls, equipment and supplies.

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

*Candi DuBai*

Sanitarian

**Tim Zeigler**