

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Spring Mills Shell (ROCS)	Facility Type Food Service Establishment	
Licensee Name R.M. Roach and Sons Inc.	Facility Telephone # 304 274-6314	
Facility Address 1224 T.J. Jackson Drive Falling Waters, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 04/03/2018	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Grab-N-Go	37
Creamer	37
Condiments	38
Walk-In	38
True Prep 1	40
True Prep 2	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bucket3- Baysink	Chemical Chemical		200	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 # 6

Repeated # 0

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Planet powder cup stored in product (needs to be handle up)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Meat slicer needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Vegetable slicer needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

REPEAT OBSERVATION Inside of utensil drawers need cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Lettuce slicer needs cleaned

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Working containers of not labeled with contents. (glass cleaner??)

Observed Non-Critical Violations

Total # 6

Repeated # 0

4-202.16 - NONFOOD CONTACT SURFACES

OBSERVATION: Using milk crates for storage racks in walk-in freezer (non-cleanable)

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

OBSERVATION: Motors for bag-in box laying on floor and need repaired

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Lid storage cabinet under coffee bar needs cleaned (lids on floor)

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No paper towels available at handsink for hand drying. (back sink)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor in Walk-In freezer needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Back storage room needs cleaned and organized.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Matt Shroyer

Sanitarian



Keith Allison