

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
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 ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 04/30/2018	Total Time Spent 2.45

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Prep unit	
Walkin	39
Reach in cooler	40
Chicken Hot Holds	172
Small Reachin Cooler	39
Chicken, Mashed Potato, Mac and Cheese Hot Display	183
Front Reach In Coolers	40
Coleslaw/Pie Cold Display	39
Steam Table	
Sandwich cooler	40
Front cooler right	38
Half and half	46

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Beans	149
Chicken	182
Mac and cheese	151
Chili	139
Cheese sauce	137
Half and half	46
milk dispensed	45.5

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Backsanitizerbuck et3BaySinkDishM achine	ChemicalHeatHe at		300-400		

**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 # 8**

**Repeated # 2**

**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Self service milk 45.5 and half and half 46f

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

**This is a critical violation**

**OBSERVATION:** Clean utencil green racks above the 3 bay sink needs cleaned

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

**This is a critical violation**

**OBSERVATION:** Walk in cooler racks need cleaned, old food stuffs hanging off the racks

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

**This is a critical violation**

**REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** Potato wedger needs cleaned, need to clean at least every 4 hours

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Power slicer needs cleaned including the blade, dried meat still attached

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Small ice machine needs cleaned inside, mold

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Line cooler needs cleaned inside, including racks that have food hanging over ready to eat foods

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Second grill cooler needs cleaned inside including the racks with old food hanging over ready to eat food

**Observed Non-Critical Violations**

**Total # 18**

**Repeated # 2**

**3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION**

**OBSERVATION:** Wet wiping cloths need stored in sanitized water and not on a counter. Observed wet towel sitting on the breader table the entire inspection

**3-305.12 - FOOD STORED IN PROHIBITED AREAS.**

**OBSERVATION:** Cases of food carryout containers being stored on the floor, needs to be stored at least 6 inches off the floor

**4-501.12 - CUTTING SURFACES**

**OBSERVATION:** Cutting boards need bleached in the sandwich area

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Dressing cooler door needs handle replaced.

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Door needs reattached to the front of the small ice machine in the sandwich area.

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Sides of fryers and freezer need cleaned, grease

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Black shelves below hot hold need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside the fry freezer needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Oven storage cabinet needs doors cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Clean utensil containers need cleaned inside, crumbs

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tops of customer beverage equipment needs dusted

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

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

**6-301.12 - HAND DRYING PROVISION**

**OBSERVATION: (CORRECTED DURING INSPECTION):** No toweling available at handsink for hand drying.in the beverage area

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

**OBSERVATION:** Inside the cabinets in the customer drink area needs cleaned

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

**OBSERVATION:** Floors need cleaned behind and under fry line

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

**OBSERVATION:** Fry hood needs cleaned inside, grease, filters not installed at time of inspection].

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

**OBSERVATION:** Wall need cleaned in several areas of the kitchen, ex around the back oven

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

**OBSERVATION:** Floor needs cleaned in the walk in freezer.

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**Gerald Johnson**

Sanitarian



**Glenn GCO Ondick**