

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



**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
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 ,	
<b>Inspection Information</b>		
Inspection Type Complaint	Inspection Date 03/16/2017	Total Time Spent 1.75

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Grab-N-Go	
Creamer	
Condiments	
Hot Dogs	
Walk-In	
True Prep 1	
True Prep 2	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bucket	Chemical				

**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 # 4**

**Repeated # 0**

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** Re-Dated cut tomatoes/onions/lettuce in walk-in. No product left from re-dating at this time. Advised to go by date written on label and not to re-date.

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

*This is a critical violation*

**OBSERVATION:** Using chicken that has been previously cooked for chicken salad and dating for more days than allowed. If using product that expires on 3/17, new product must be dated for 3/17, not 3/24. Does not give an extra 7 days for product.

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

*This is a critical violation*

**OBSERVATION: (CORRECTED DURING INSPECTION):** Cooking food and not labeling with time and hot holding for more than 4 hours (not recording time)

**7-202.12 - CONDITION OF USE**

*This is a critical violation*

**OBSERVATION:** Using stainless steel cleaner on all food prep surfaces at night. Need to make sure that surfaces are properly sanitized before use in the morning.

**Observed Non-Critical Violations**

**Total # 0**

**Repeated # 0**

**Inspection Outcome**

**Comments**

Did not observe any employees handling ready to eat foods with bare hands. Did not observe any foods thawing for service at this time. Explained painted/false nail policy with general manager. If employee has false/painted nails they should not be handling foods. All employees had gloves on while handling food in establishment.

Disclaimer

Person in Charge



**Carrie Myers**

Sanitarian



**Keith Allison**