

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
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 ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/07/2019	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prep unit	34
Walkin	28
Reach in cooler	41
Chicken Hot Holds	154
Small Reachin Cooler	40
Chicken, Mashed Potato, Mac and Cheese Hot Display	148
Front Reach In Coolers	39
Coleslaw/Pie Cold Display	38
Steam Table	159
Sandwich cooler	39
Front cooler right	38
Half and half	33

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Backsanitizerbucket3BaySinkDishMachine	ChemicalHeatHeat				

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 # 1

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 6 Bottles of barbecue sauce found in kitchen unrefrigerated, labels state they must be refrigerated after opening

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Several racks in walk in need cleaned, mold

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Potato slicer needs cleaned, old foodstuffs on blade and handle

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Racks in true refrigerator need cleaned, old foodstuffs

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Two large bins of utensils stored not clean, old foodstuffs on utensils and in container

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): large bin of metal drying trays stored not clean with old foodstuffs in container

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Lid inside and outside ice machine around rim needs cleaned

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can opener blade needs cleaned

ObservedNon-CriticalViolations

Total # 10

Repeated # 1

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting boards hanging on white racks near meat slicer need resurfaced or bleached

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: inside green cabinets used for storage of dishes and utensils need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wall vent near front line needs cleaned, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors under and behind most equipment need cleaned, dust, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Tops of hard to reach equipment, fridges, racks, etc need cleaned, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor under and around fryers needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drain near ice machine needs cleaned, mold

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Front kick plate of coolers near sandwich prep need cleaned, grease/dirt

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fans in walk in cooler need cleaned, dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: white racks near meat slicer,prep area need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



gerald Johnson

Sanitarian



Luke Hartley