

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name McDonald's Edwin Miller Blvd	Facility Type Food Service Establishment	
Licensee Name S&S WVA Ent LP	Facility Telephone # 304	
Facility Address 1333 Edwin Miller Blvd Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/13/2018	Total Time Spent 2.43

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	36
Breakfast cooler	38
Prep cooler	37
Carry out window cooler	40
Carry out half and half	39
Frappe cooler	39
Juice machine	41
McCafe cooler	40
Hot sandwich holder	154
Pie warmer	137
Main half and half machine	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Butter	69
Shake sluree	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
BucketsGrillarea3 bay	chemchem		-50300-400	bleachquat	

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

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: Employee observed not washing hands before putting on gloves

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Butter 69f

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Pancakes out of date at 12:50 PM on 3-12

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Kitchen sanitizer bucket -50 ppm

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Ice machine needs cleaned inside, mold

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Prep cooler shelf needs cleaned, old food stuff hanging from the rack

Observed Non-Critical Violations

Total # 24

Repeated # 0

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: Carry out supplies need stored off the floor in the back room

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Several drink coolers gaskets need repaired, torn

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Inside the pie warmer needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Inside of all the line freezers need cleaned in side, crumbs

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Outside of the lids for the milkshake machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside carryout window cooler needs bottom cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Top of fry hood needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Lower shelves on the grill line need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside all the freezers and coolers need gaskets cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bread rack in the walk in cooler needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dry stock shelves needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: The blue racks in the walk in need tops of racks cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Tops of several high coolers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Sugar dispensers need cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the black condiment holders need cleaned inside, all areas

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the half and half machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Customer drink area needs cleaned in several areas, inside 2 cabinets, and alongside soda machines and along the edge of the tile.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Faucets leakin in the 3 bay area, need repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Men's room vent needs repaired around the vent

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Vents need cleaned in both bathrooms

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drains need cleaned, mold in the 3 bay area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walk in freezer floor needs cleaned].

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Baby changing tables need cleaned in the hard to reach areas

6-501.16 - DRYING MOPS

OBSERVATION: Mops stored in bucket wringer needs hung to dry when not in use].

Inspection Outcome

Comments

Disclaimer

Person in Charge



bobby hanners-davis

Sanitarian



Glenn GCO Ondick