

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name McDonald's Edwin Miller Blvd	Facility Type Food Service Establishment	
Licensee Name Erwin Mgmt, Inc.	Facility Telephone # 304	
Facility Address 1333 Edwin Miller Blvd Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/22/2017	Total Time Spent 2.73

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Salad Case	40
Reach in K1	41
Prep table cooler	41
Fry warmer	144
Sandwich warmer	182
McCafe cooler	39
Blended Ic Machine cooler	40
DT-1	41
Cream Dis #2	39
DT-2	41
Cream dis #1	40
Front counter 1	39
Walk in cooler	58
OJ machine	40
Frappe coolerq	39
Walk ion cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot food holders	142

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
KichensanitizerbucketDishmachineFrontbuckets	chemchemchem		50-100	bleach	

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 # 7

Repeated # 1

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Orange juice from carryout machine, 58F

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

This is a critical violation

REPEAT OBSERVATION Open bags of dressings need labeled after it has been opened, good for 7 days

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cheese and sandwich vegetables need dates with time it expires

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

This is a critical violation

REPEAT OBSERVATION Inside the ice machine needs cleaned, mold

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Inside carryout dt2 cooler needs cleaned inside including rack with old dried milk hanging from it

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Food contact areas and surrounding areas need cleaned on the milkshake machines

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Flies and fruit flies observed in multiple areas of the unit

Observed Non-Critical Violations

Total # 19

Repeated # 1

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

OBSERVATION: Outside of the topping containers need cleaned

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

OBSERVATION:

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

OBSERVATION:

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

OBSERVATION: Inside of the fry freezer needs cleaned

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

OBSERVATION: Bread rack needs cleaned, crumbs

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

OBSERVATION: Cooler and freezer gaskets need cleaned on the grill and fry lines

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

OBSERVATION: Paper product shelf needs cleaned

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

OBSERVATION: Inside the sugar dispensors need cleaned

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

OBSERVATION: Ice cream wells for toppings need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Caulking in the bathrooms need redone at the ceiling wall joint

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay faucet leaking water needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walk in cooler is leaking by the switch near the ceiling

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wall inside of the customer soda cabinets need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Stainless steel dish tool cabinet and drying rack needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind equipment in hard to reach areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ladders next to the clean plastics rack needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Top and piping to large vats in back need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Inside of the black condiment containers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Several floor drains need cleaned in the unit

Inspection Outcome

Comments

Disclaimer

Person in Charge



Eric Jordan

Sanitarian



Glenn GCO Ondick