

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



**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>	
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 ,

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date September 20, 2018	Total Time Spent 2.73

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Breakfast cooler	38
Prep cooler	41
Carry out window cooler	39
Carry out half and half	37
Frappe cooler	41
Juice machine	41
McCafe cooler	39
Hot sandwich holder	41
Pie warmer	
Main half and half machine	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Grilled food	138
Fried food	142
Grilled fresh burgers	172

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Buckets	chem		50-100		
Grill area	chem		300-400		
3 bay					

**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**

**3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Raw shell eggs stored above scrambled eggs, and pasteurized egg containers. Must follow the hierarchy of food

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

**This is a critical violation**

**OBSERVATION:** Inside the cashier 2 door cooler needs cleaned inside including the racks

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Pans stored right side up wet and stacked so no air drying and the water sits in the pans overnight

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

**This is a critical violation**

**OBSERVATION:** Walk in cooler shelves need cleaned, molds

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Drawers of utensils stored unclean, greasy and old food stuffs still attached

**7-203.11 - POISONOUS OR TOXIC MATERIAL CONTAINERS**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Sprayer for weed killer stored in the unit with carryout supplies

**Observed Non-Critical Violations**

**Total # 18**

**Repeated # 11**

**4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION**

**OBSERVATION:** Several freezer and cooler gaskets need repaired, torn

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** Customer drink area needs cleaned in the cabinets

**4-602.13 - NONFOOD CONTACT SURFACES**

**REPEAT OBSERVATION** Condiment holder containers need cleaned inside in the drive thru and cashiers areas

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

REPEAT OBSERVATION Floor drains need cleaned

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

OBSERVATION: Walls need cleaned in several areas of the unit

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**lorena garcia**

Sanitarian



**Glenn GCO Ondick**