

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name McDonalds Inwood	Facility Type Food Service Establishment	
Licensee Name McDonald's Accounting Center	Facility Telephone # 304 229-2973	
Facility Address 4739 Gerrardstown Rd Inwood , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Follow up	Inspection Date 05/12/2017	Total Time Spent 1.10

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler 4 door salad cooler Breakfast cooler OJ machine #3 top #3 bottom creamer blended ice machine McCafe cooler pie warmer drive thru refrig undercounter refrig frappe salad refrig-front	46-product temping 50 & 57

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbucket- frontsanitizerbuckets-back	chemicalche mical				

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 1</b>  <b>Repeated # 5</b>  <b>3-501.14 - COOLING</b>  <b>This is a critical violation</b>  <b>REPEAT OBSERVATION OJ machine not holding 41 d or lower-product at 56(Out of order sign placed on machine)-Reinspection-orange juice temping 51-57-Thermometer reading 46-Call placed for repair</b></p>

**Observed Non-Critical Violations**

**Total # 5**

**Repeated # 5**

**4-204.112 - TEMPERATURE MEASURING DEVICES – LOCATION, EASILY READABLE**

*REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Drive thru refrigerator thermometer broken*

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

*REPEAT OBSERVATION back vent of drive thru cooler needs secured*

**4-602.13 - NONFOOD CONTACT SURFACES**

*REPEAT OBSERVATION storeroom shelving, in corner by grease tank, needs cleaned-Watch splash on outside of boxes or move out of area*

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

*REPEAT OBSERVATION drive thru-floor and side wall at window needs cleaned*

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

*REPEAT OBSERVATION (CORRECTED DURING INSPECTION): floor needs cleaned in ice machine area(alot of water and debris)*

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 24**

**2-301.14 - WHEN TO WASH**

This is a critical violation

**OBSERVATION:** several employees observed: wearing gloves but touching nose, wiping hands on shirt, picking something off floor and not washing hands or changing gloves after

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

This is a critical violation

**OBSERVATION:** drive thru refrigerator not holding 41 or lower-product at 53-54(milk product disgarded

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

This is a critical violation

**OBSERVATION:** Frappe mix not datemarked

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

This is a critical violation

**OBSERVATION:** burritos and mix not datemarked

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

This is a critical violation

**OBSERVATION:** several cases of lettuce past use by date-April 30 and May 1

**3-501.19 - TIME AS A PUBLIC HEALTH CONTROL**

This is a critical violation

**OBSERVATION:** Time sticker for guacomole not accurate-needs re-done in computer and time stickers for tea not being changed

**4-501.18 - WAREWASHING EQUIPMENT, CLEAN SOLUTIONS**

**OBSERVATION:** Sanitizer water needs changed when dirty

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

This is a critical violation

**OBSERVATION:** left ice machine needs cleaned inside(cannot open right ice machine)

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

This is a critical violation

**OBSERVATION:** inside the frappe refrigerator needs cleaned

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

This is a critical violation

**OBSERVATION:** blue ice bucket-debris inside-needs washed

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

This is a critical violation

**OBSERVATION:** blenders should be washed-rinsed-sanitized every 4 hrs while in constant use

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside pie warmer needs cleaned

**5-501.116 - CLEANING RECEPTACLES**

**OBSERVATION:** bottom area of dumpster needs cleaned of debris.

**6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING**

**OBSERVATION:** ceiling lights at back door need shields

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** back handsink-spraying when on and leaking at faucet and 3 bay sink wash faucet dripping

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** restrooms-light out in each restroom.

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** mens restroom-back wall going into handicapped stall is not secure-also lower coving tile loose

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** restrooms-old toilet paper holders should be removed

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** new caulk needed at 3 bay sink

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** front bin on frappe machine needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** front area cup holders need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** salad refrigerator-front-fan cover needs cleaned

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

**OBSERVATION:** several floor drains need cleaned

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

**OBSERVATION:** ceiling vent needs cleaned more thoroughly above ice machine

**Inspection Outcome**

**Comments**

For reference: OJ machine code should be 3-501.16 not 3-501.14

Highly recommend 2nd handsink and taking temperatures more frequently throughout day

Reinspection fee-\$75.00

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards