

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name McDonald's Spring Mills	Facility Type Food Service Establishment	
Licensee Name McDonald's of Spring Mills	Facility Telephone # 304 274-9561	
Facility Address 5640 Hammonds Mill Rd Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/23/2017	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	40
Breakfast Lower Reach In	38
Upper Warmers	135-155
Double Stack Reach In	39
Upper Cold Hold	38-41
Middle Lower Reach In	52
Salad Prep Cooler	36
Fry Hot Hold	181
Frappe	40
McCafe	41
OJ Cooler	38
OJ Machine	39
Upper Drive Thru Cooler	40
Milk Shake Machine	39-41
Server Double Stack Cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Cheese In Double Reachin	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishwasherGrillbucketS	ChemicalChemical		10010		ChlorineChlori
erverbuckets3BaySink	ChemicalChemical		0200		neQuaternary

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

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Middle lower reach in gasket in poor repair, loose, at 52F. Food removed that was just made and put in a unit holding at 41F or lower. Food product discarded that was in unit longer than 4 hours.

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Sanitizer solution at 3 bay sink not at proper concentration, over 400ppm Quaternary, corrected to 200ppm Quaternary.

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Sanitizer buckets not at proper concentration, 0ppm, corrected to 100ppm chlorine.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Front left customer drink ice chute observed not clean.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Back drive thru ice machine apron observed not clean.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Few utensils near back 3 bay sink on rack observed not clean.

Observed Non-Critical Violations

Total # 7

Repeated # 0

4-203.12 - TEMPERATURE MEASURING DEVICES, AMBIENT AIR, AND WATER

OBSERVATION: All units shall have a temperature measuring device.

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

OBSERVATION: Walk in freezer has ice build up. Needs defrosted.

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

OBSERVATION: Middle lower reach in gasket in poor repair, loose, at 52F. Food removed and put in a unit holding at 41F or lower. Food product discarded that was in unit longer than 4 hours.

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

OBSERVATION: Water on floor and under front left customer drink dispenser, possible leak.

4-501.116 - WAREWASHING EQUIPMENT, DETERMINING CHEMICAL SANITIZER CONCENTRATION

OBSERVATION: (CORRECTED DURING INSPECTION): No test kit is available for monitoring sanitizer concentration for quaternary at 3 bay sink.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Metal rack near reach in breakfast cooler observed not clean.

6-501.16 - DRYING MOPS

OBSERVATION: Mops should be stored inverted or hung to dry when not in continuous use.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

Disclaimer

Person in Charge



Justin Creamer

Sanitarian



Robert RAD Deener