

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
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 ,	
Inspection Information		
Inspection Type Routine	Inspection Date 08/31/2017	Total Time Spent 2.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	37
4 door salad cooler	41
Breakfast cooler	37
OJ machine	out of service
#3 top	31
#3 bottom	39
creamer-front counter	193
blended ice machine	40.5
McCafe cooler	41
pie warmer	41 scan
drive thru refrig	40
undercounter refrig	37/33 scan
frappe	
salad refrig-front	
creamer-drive thru	

Food Temperatures	
Description	Temperature (Fahrenheit)
soft serve	18
milkshake	26
hot holding	136-192 scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbucket- frontsanitizerbuckets- back3baysink	chemicalche micalquat		5050300	bleachchlori neKay	

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 # 3

Repeated # 4

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): 2 frappe bags need to be datemarked and 2 pans in salad unit out of date

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): time stickers on bacon not accurate

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): spray sanitizer should not be stored on drive thru condiment cart

Observed Non-Critical Violations

Total # 17

Repeated # 4

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

OBSERVATION: (CORRECTED DURING INSPECTION): thermometer needed in frappe unit-temp scan of 40.5

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

OBSERVATION: meat freezers need defrosted and cleaned

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

OBSERVATION: left side door on chicken nugget freezer gasket not tight

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

OBSERVATION: OJ machine not working-repair or replace

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION beverage station-inside lid holders need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: door gaskets need cleaned on frappe and McCafe unit

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): inside bottom milkshake machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: top ledge of ice bin needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION corner shelving by grease area needs cleaned(move boxes away to protect from splash)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: beverage station-area where ketchup is dispensed needs cleaned

5-501.116 - CLEANING RECEPTACLES

REPEAT OBSERVATION dumpster area needs cleaned-check to see if dumpster has a leak

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: caulk needs replaced behind 3 bay sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink-sanitizer sink leaking

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: stained ceiling tiles need replaced-dining and beverage station

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: women's restroom-toilet seat needs tightened(small stall)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: spill in back storage needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): floor in tea area needs cleaned

Inspection Outcome

Comments

*Complaint filed by customer regarding fly larvae found in order of sandwiches. Customer stated she was not treated well by management.

*Pest control treatment 8/29/17

Inspected all areas for contamination today. Burgers delivered frozen and remain frozen until they are placed on the grill. Once the item is grilled, it is placed in a timed hot hold, which is covered. Wrappers are sealed in the case they are delivered in. Then they are placed on the production line partially covered. All fly curtains were in working order. No flies were seen in the restaurant during the inspection. Management should handle all complaints respectfully.

**Highly recommend again a hand sink in front area for drive thru and counter staff.

*New fresh chicken items-Saw new storage cart for how chicken will be handled. All staff should be trained prior to starting new menu items.

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards