

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Route 9 Shell/Subway ROCS	Facility Type Food Service Establishment	
Licensee Name R.M. Roach and Sons Inc.	Facility Telephone # 304 596-2472	
Facility Address 1171 Hedgesville Rd Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 07/12/2018	Total Time Spent 1.93

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Sandwich case left	35
Sandwich case right	39
Front subway case	30
Hot dog roller	166
Hot holder food	190
Half and half machine	27
Large walk in cooler	37
Hot cheese machine	143
Back sandwich case	40
Subway walk in	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Meat balls	160
Roller meat	154

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbucket3b aysinkSubwaybuc ket3baysink	chemCHEMchem CHEM		0	quat	

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 # 5

2-102.11 - DEMONSTRATION OF KNOWLEDGE

This is a critical violation

OBSERVATION: No clear person in charge of the unit. When asking date marking questions the answer is I do not know or it was here before I got here..

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cookies for sale, made instore and no date markings

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): 6 pizzas out of time at 2 pm

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

This is a critical violation

OBSERVATION: 3 bay sanitizer water, 0 ppm

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Multiple pans stored unclean, above the dish area

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

This is a critical violation

REPEAT OBSERVATION Inside of the ice machine needs cleaned in the customer area, mold

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Working containers of unknown liquid not labeled with contents.

Observed Non-Critical Violations

Total # 13

Repeated # 5

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION Cutting boards need resurfaced or bleached

4-502.11 - GOOD REPAIR AND CALIBRATION

OBSERVATION: Freezers need defrosted

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Tops of high cooking and holding equipment on the subway line needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the customer dump area needs cleaned, dead insect observed in the tray

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside cabinets under coffee area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Dry stock rack needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the cappuccino machine needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the customer condiment bins need cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Clean subway pans are being stored or stacked without being air-dried first..

6-202.13 - INSECT CONTROL DEVICES, DESIGN AND INSTALLATION

OBSERVATION: Fruit fly trap over top of meatballs being served. Must be a trap provided by your CPO and not homemade

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Stained ceiling tiles need replaced.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor drain outside of the subway reach in needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Back hoods and filters, lights need dusted

Inspection Outcome

Comments

Disclaimer

Person in Charge



Jo Jo Bell

Sanitarian



Glenn GCO Ondick