

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Chopsticks	Facility Type Food Service Establishment	
Licensee Name Chopsticks Asian Cuisine Inc.	Facility Telephone # 304	
Facility Address 212 Eagle School Rd Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/09/2017	Total Time Spent 3.10

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Grill cooler	40
Raw product cooler	39
Sushi cooler 1	40
Sushi cooler 2	41
Main sushi cooler top	38
Noodle cooler	38

Food Temperatures	
Description	Temperature (Fahrenheit)
Chicken	47
squid	47.5
Pork	47.5
Corn	41
vegetables on line	41
Rice	143
Soups	151
Canned open sauces	77

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineServerstation	chemchem		50-100	bleach	

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
<p>Total # 13 Repeated # 6 2-301.14 - WHEN TO WASH <i>This is a critical violation</i> OBSERVATION: Sushi chef observed wiping hands on his apron and not washing hands</p> <p>2-401.11 - EATING, DRINKING, OR USING TOBACCO <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Open bottle an employees drink needs to be sealed and not stored in a food product cooler</p>

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): All meat on the bar is at 47.5 f

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Multiple sauces need stored in the cooler after opening. 77 F

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Food not dated in the walk in coolers and noodle coolers

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

This is a critical violation

REPEAT OBSERVATION Racks in the walk in cooler needs cleaned, food stuffs hanging on racks

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Multiple pans and bowls need recleaned, stored unclean and greasy

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Flippers need to be stored on the grill or in hot water at temperature above 135 f not in a bucket of cold unclean water.

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Sushi knives and board not being sanitized

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Round cutting board needs repaired, mold

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Grinder needs cleaned in the kitchen, dried meat stuck to the sides

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): No sanitizer made at time of inspection

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

This is a critical violation

OBSERVATION: Handwashing sink in dishroom is not conveniently located for easy access to food employees because a shelf has been placed in front of it not allowing access to the sink

Observed Non-Critical Violations

Total # 16

Repeated # 6

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: (CORRECTED DURING INSPECTION): Dry product utensils stored with handles in the product

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: Sushi area clothes not being stored in sanitized water.

3-304.15 - GLOVES, USE LIMITATION

OBSERVATION: Gloves are not being changed during changing of jobs by the sushi chef, Must change gloves when changing jobs or touching multiple surfaces, example would be cleaning the tips of his gloves on wet towel when making susgi rolls

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

REPEAT OBSERVATION Food stored on the floor in the walk in cooler and the freezer, needs to be stored off the floor 6 inches

4-302.12 - TEMPERATURE MEASURING DEVICES

OBSERVATION: No stem thermometer in the operation for checking the temperature of food,

4-501.12 - CUTTING SURFACES

OBSERVATION: Sushi board needs bleached

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: (CORRECTED DURING INSPECTION): Entire wok area needs cleaned has not been cleaned for hours at time of inspection, dried food observed on all surfaces

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Grill stand needs cleaned under the grills

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Stainless steel shelves need cleaned in the kitchen

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Chemical rack needs cleaned

6-403.11 - DESIGNATED AREAS

OBSERVATION: There are no designated areas for employees to place personal items and food and beverages

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Front fascia needs repaired at the counter

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling and walls need cleaned in the kitchen.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hood need cleaned, grease.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned in the bathrooms

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS
OBSERVATION: *Vents need cleaned in multiple areas of the unit.*


Inspection Outcome

Comments

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 03/16/2017

Person in Charge



Yong Dong

Sanitarian



Glenn GCO Ondick