

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Golden China Le, Inc	Facility Type Food Service Establishment	
Licensee Name Golden China Le, Inc	Facility Telephone # 304 263-1110	
Facility Address 1117 N Queen St Martinsburg, WV	Licensee Address 1117 N Queen St Martinsburg, WV 25404	
Inspection Information		
Inspection Type Follow up	Inspection Date 06/15/2017	Total Time Spent 1.57

Equipment Temperatures	
Description	Temperature (Fahrenheit)
bubble tea refrig	
prep unit	
walkin	
soda refrig	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucket3baysink	chemicalchemical				

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 # 5

Repeated # 9

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): food not all covered in walkin-Food still needed covering in walkin-Must be covered in walkin during day-Covered in prep unit after using and before leaving at night

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): numerous items in walkin not date marked-Food must be datemarked if prepared and kept longer than 24 hours

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): several dishes and utensils stored not clean-Found more today that were not washed from yesterday

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION live roach seen in bucket-several dead ones seen-Few dead baby roaches observed today

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION tiny ants on back table-Only one ant seen today

Observed Non-Critical Violations**Total # 9****Repeated # 9****3-305.11 - FOOD STORAGE***REPEAT OBSERVATION freezer-food needs to be stored 6' off floor-Cannot be stored on floor***4-602.13 - NONFOOD CONTACT SURFACES***REPEAT OBSERVATION outside of white rice cooker needs cleaned***6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS***REPEAT OBSERVATION floor drains-front sink needs cleaned***6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS***REPEAT OBSERVATION employee restroom-floor needs swept***6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS***REPEAT OBSERVATION (CORRECTED DURING INSPECTION): mens restroom-area at base of toilet needs cleaned***6-501.13 - CLEANING FLOORS, DUSTLESS METHODS***REPEAT OBSERVATION floor needs cleaned beneath drive thru window, along front wall perimeters(dropped rice) and all along back wall perimeters and in restrooms***6-501.13 - CLEANING FLOORS, DUSTLESS METHODS***REPEAT OBSERVATION floor needs cleaned beneath fryers and wok area-very greasy***6-501.13 - CLEANING FLOORS, DUSTLESS METHODS***REPEAT OBSERVATION (CORRECTED DURING INSPECTION): floor in walkin needs cleaned***6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION***REPEAT OBSERVATION hood drip area needs cleaned-Filters were cleaned***Corrected Hazards**

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

Total # 27**2-301.14 - WHEN TO WASH**

This is a critical violation

OBSERVATION: hands need to be washed after taking money and before preparing beverages

2-304.11 - OUTER CLOTHING IN CLEAN CONDITION

OBSERVATION: hot kitchen-cannot wear cloth on head for sweat

2-401.11 - EATING, DRINKING, OR USING TOBACCO

This is a critical violation

OBSERVATION: employee cups need lids-in bubble tea unit and on table

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: prep unit-raw beef/pork stored over raw seafood and partial bag of raw chicken stored on top of sauce bucket in walkin

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

OBSERVATION: wiping cloths need to be stored in sanitizer bucket when not in use-not laying on counter tops

3-501.14 - COOLING

This is a critical violation

OBSERVATION: egg rolls made at 1pm-scan of 96 at 4:35

3-501.14 - COOLING

This is a critical violation

OBSERVATION: cabbage being prepared and sitting out at 61

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

This is a critical violation

OBSERVATION: meat thawing out on shelf-68d

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

This is a critical violation

OBSERVATION: take out sauce cups not datemarked

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

This is a critical violation

OBSERVATION: pan of meat with mold on it

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

OBSERVATION: thermometer needed in bubble tea cold unit-scan of 27

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

This is a critical violation

OBSERVATION: several vegetable crates in walkin with mold on them

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

This is a critical violation

OBSERVATION: can opener needs cleaned

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

This is a critical violation

OBSERVATION: inside piece to grinder needs cleaned thoroughly

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: table trough by handsink needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: inside bubble tea cooler needs cleaned-splash

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: spice table at grill/wok area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: grease buildup at connection of grinder needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: lids to several tubs need cleaned

4-702.11 - BEFORE USE AFTER CLEANING

This is a critical violation

OBSERVATION: rice cooking pot being rinsed out at single sink-Not being put thru 3 bay sink

6-202.15 - OUTSIDE OPENINGS, PROTECTED

OBSERVATION: front door slightly propped opened-cannot open unless a screen is in place

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No toweling available in womens restroom

6-301.14 - HANDWASHING SIGNAGE

OBSERVATION: handwash signage needed by new handsink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 99 degrees in kitchen today-Air conditioning needs to be used or repaired to use

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: empty pan with wet towel and paper in walkin and used bowl sitting on floor in walkin-Pans must be washed between used

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: personal dishes by handsink not clean-must be kept clean just as other dishes and equipment must be kept clean

7-202.12 - CONDITION OF USE

This is a critical violation

OBSERVATION: several cans of bug spray in employee restroom-need to be removed

Inspection Outcome

Permit Reinstated – Facility may reopen

Comments

*Per Pest Control company owner yesterday-Cannot treat kitchen until 7 days have passed from original treatment-June 9

Please call and have additional followup treatment for kitchen-Fax or drop off invoice to Health Dept
Several outstanding critical violations on todays visit were corrected during time onsite. Keep all equipment washed-rinsed-sanitized during every 4 hrs of operation or more frequently. All food must be datemarked, covered, stored off floor. Remove old cardboard from floor and limit amount of cardboard boxes kept for carryout orders.

\$75. reinspection fee

Will perform another unannounced inspection in 1-2 months

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards