

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Peking	Facility Type Food Service Establishment	
Licensee Name North Gate Peking Restaurant, Inc.	Facility Telephone # 304 263-2544	
Facility Address 139 S Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 10/31/2018	Total Time Spent 1.77

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prepped vegetable cooler	34
Wok cooler	37
Walk in cooler	41
Small cooler	
Beer fridge	
Front bar cooler	
Hot food holder rack	

Food Temperatures	
Description	Temperature (Fahrenheit)
chicken broth	165
egg drop soup	145
White rice	154
Fried rice	148

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbucketwo klineDishmachine	chemheat				

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 # 2

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Multiple raw meats stored over fresh cut vegetables

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Shell eggs and sausage stored above vegetables in walk in cooler

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Chicken in base broth 108 degrees

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): No bleach in sanitized water, 0 ppm. Also can not use soap and sanitizer together.

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

This is a critical violation

OBSERVATION: Ice machine needs cleaned inside, mold

Observed Non-Critical Violations

Total # 14

Repeated # 2

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

3-305.12 - FOOD STORED IN PROHIBITED AREAS.

OBSERVATION: oil next to woks and carrots in walk in freezer store on floor

4-202.16 - NONFOOD CONTACT SURFACES

OBSERVATION: Cannot use milk crates as shelving units for under the dish machine, not smooth and easily cleanable

4-302.14 - SANITIZING SOLUTIONS, TESTING DEVICES

OBSERVATION: No test strips in kitchen for dish machine

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

OBSERVATION: Bar beer cooler needs repaired water sitting in the bottom

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Tops of equipment need dusted (hold holding and passover)

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Dry stock paper shelves with tak out containers need cleaned, dust

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Inside of bison freezer needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Mop sink faucet leaking

6-501.111 - CONTROLLING PESTS

OBSERVATION: Fruit flies observed in the bar area

6-501.112 - DEAD OR TRAPPED PESTS REMOVED FROM TRAPS AT ADEQUATE FREQUENCY

OBSERVATION: Dead roach observed on a can on the dry rack, can needs to be sanitized after cleaning or discarded

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Sides of fryers and wok line need cleaned (grease)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hoods and vents above wok need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floor under wok and fryers needs cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



TUNG LAM CHAN



Glenn GCO Ondick