

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

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|--|---|--------------------------|
| Facility Name Empire China | Facility Type Food Service Establishment | |
| Licensee Name Len Au | Facility Telephone # 304 267-0822 | |
| Facility Address 535 Winchester Ave Martinsburg , WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 01/08/2018 | Total Time Spent 1.40 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Tan cooler | 41 |
| Walk in cooler | 41 |
| Wok cooler | 38 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Steamtable | 138 |
| WHite rice | 148 |
| Fries rice | 139 |

| Warewashing Info | | | | | |
|--|--------------------------|--------------|-----------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3baysinkDishmac hineWoklinebucke tDishmachineWok linebucket | chemheatchemh eatchem | | 300-40050 | 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 # 4

Repeated # 0

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

This is a critical violation

REPEAT OBSERVATION All plastic containers that the unit fills with product needs dated in the walk in cooler

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Hand chopper needs recleaned

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

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): can opener blade needs cleaned

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

This is a critical violation

REPEAT OBSERVATION Walk in cooler shelves need cleaned

Observed Non-Critical Violations

Total # 5

Repeated # 0

3-601.11 - STANDARD OF IDENTITY FOR PACKAGED FOODS

OBSERVATION: Products in the freezers need labeled what they are when repackaging placing containers you make and place in the freezers.

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

OBSERVATION: Tops of coolers/ freezers need cleaned, grease

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

OBSERVATION: Lower and upper stainless steel shelves need cleaned, grease

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

OBSERVATION:

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Walk in cooler floor needs repaired

Inspection Outcome

Comments

Disclaimer

Person in Charge



kieuau

Sanitarian



Glenn GCO Ondick