

**FOOD ESTABLISHMENT INSPECTION REPORT**

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS      PRIORITY: 2      PRIORITY FOUNDATION: 1  
CORE: 7      TOTAL: 10

ESTABLISHMENT: New China      PERMIT NO.:      DATE: 12-19-19  
ADDRESS: 203 Winchester Ave      CITY: Mt Gay      STATE: WV      ZIP: 25401  
PERSON IN CHARGE/TITLE: Xi Li Pan      TELEPHONE:      RECEIVED BY (SIGNATURE): X [Signature]      SANITARIAN (SIGNATURE): [Signature] R.S.  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER:      TIME: 11:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.13	- Dry stock racks need cleaned
			Pf 5-204.11	- Hand sink blocked - must be open to use
			4-602.13	- Steel rack needs cleaned
✓	✓		4-602.11	- Vegetable Chopper + sharp Kitchen Knives need close
✓			4-602.13	- Outside of Dry product lids need cleaned - Floors need cleaned in Freezer + Behind the equipment
		✓	4-602.11	- Shelves need cleaned in walk in cooler
			3-305.12	- Food stored on floor in walk in cooler needs off floor by 6"
			4-501.11	- GID gaskets need repaired + repaired
			4-501.11	- Walk cooler gaskets need repaired + done
			2-402.11	- Employees observed not wearing hats or a hair restraint
				- Must have + turn in a mgr level satisfied course by June 2020

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk in Cool	33°F	Fice	137°F	White Rice	138°F		
Walk Cooler	37°F	Fried Rice	153°F				
2 Door Cooler	36°F	Soup Base	162°F				
		Seafood Sm	134°F				