

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

No image found with name:
Berkeley.png. Image files
needed to be generated.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Four Seasons Express Inc	Facility Type Food Service Establishment	
Licensee Name Wei Xing Zhen	Facility Telephone # 304 915-5218	
Facility Address 901 Foxcroft Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/21/2019	Total Time Spent 1.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	34
Prep Table Right	40
Prep Table Left	40
Sushi Cold Hold	36
Steam Table	149
Sushi Case	40
Soup	138
Rice	173

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BayBucket	ChemicalChemical		400400	QuatQuat	

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 # 3

Repeated # 4

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): Pan with no handle stored in chicken in Walk-In refrigerator

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Can opener blade needs cleaned

7-201.11 - SEPARATION

This is a critical violation

OBSERVATION: Pot cleaner stored on rice storage bin in dry storage. Needs to be separated

Observed Non-Critical Violations

Total # 10

Repeated # 4

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: Sweetener/flour/sugar/corn starch stored in unlabeled containers.

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

OBSERVATION: (CORRECTED DURING INSPECTION): Lids/storage containers stored on paper bag (non-cleanable surface)

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

REPEAT OBSERVATION Water laying in bottom of right prep unit (condenser or leak??)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): Prep table under rice hot holds needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside of microwave needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Shelving in prep units need cleaned

4-603.16 - RINSING PROCEDURES

OBSERVATION: Knife was not rinsed using a distinct, separate water rinse in 3-compartment sink. (Sushi knife)

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Clean pans are being stored or stacked without being air-dried first..

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drain needs cleaned

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: Hood vents need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge

Ying Liu

Ying Liu

Sanitarian

Keith Allison

Keith Allison