

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Chinatown	Facility Type Food Service Establishment	
Licensee Name Wah Fat Restaurant, Inc	Facility Telephone # 304 264-1566	
Facility Address 1280 N Queen St Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/11/2019	Total Time Spent 1.72

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Sushi cooler	40
True cooler front	39
Roll cooler	39
Wok cooler top	41
Wok cooler bottom	39
Walk in cooler	40
Front bar cooler	40
Sushi plate	12

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Back line white rice	147
Back line fried rice	149
Crab rangoon	139
Fried chicken	142
stuffed mushrooms	151
Seafood cas	152
Soups	152
Hunan chicken	142
Green beans	136
Chicken mushrooms	139
Pan fried eggs	146
Lo Mein	143
Fried dumpling	139
Rice noodles	142
Fried rice	136
Cold bar 41	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baySBarKitchen	chemchemchemc		5050-100		
bucketDishmachinehem			50-100100		

**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 # 7**

**2-401.11 - EATING, DRINKING, OR USING TOBACCO**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Drinks in food prep areas need a lid and a straw

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Raw chicken bowl sitting on cooked noodles

**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 # 9**

**Repeated # 7**

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Dry stock shelves need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Bustubs need cleaned

**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**

REPEAT OBSERVATION Vents need cleaned in the unit including the womens room

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Fire supression equipment needs cleaned.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Hoods and filters need cleaned, grease.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Security monitor needs dusted

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Floors need cleaned behind and under equipment.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Floors need cleaned in the walk in freezer and cooler

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**sau ming cheung**

Sanitarian



**Glenn GCO Ondick**