

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name China Star	Facility Type Food Service Establishment	
Licensee Name Ying Restaurant Inc.	Facility Telephone # 304 754-8933	
Facility Address 147 Roaring Lion Drive Hedgesville, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 10/02/2017	Total Time Spent 1.77

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	38
prep unit	30
black refrigerator	44/scan of 38/product 39.5

Food Temperatures	
Description	Temperature (Fahrenheit)
yellow rice in wok	139
yellow rice cooking	149 scan
swt sour sauce	150 scan
egg drop soup	170

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bleachbucket-wokline3Baybuckets	chemchemicalchemical		10/5010/50 ppm		

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
<p>Total # 5</p> <p>Repeated # 2</p> <p>3-202.15 - PACKAGE INTEGRITY This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): dented cans found</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation OBSERVATION: food being prepped-too much food being worked on at one time-3 trays of egg rolls(do one tray and refrigerate, etc-64d) Chicken was below 41 but allowed out too long at 51degrees-Work in small batches</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): dressing in pitcher from 9-22</p> <p>4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): bleach concentration weak in 3 bay sink and buckets(all made from sink)-less than 50/50ppm fresh</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): inside of stored meat grinder found not clean</p>

Observed Non-Critical Violations

Total # 17

Repeated # 2

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

OBSERVATION: small pieces of cardboard for shelving in refrigerator not cleanable

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

OBSERVATION: small freezer needs to be defrosted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: small table by prep unit and underneath area of steam table need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: prep unit-inside-back vent and door gaskets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: grease found on outside of bowls/pans stored above 3 bay sink

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: prep unit-outside front vent and wheel bases need cleaned

6-202.15 - OUTSIDE OPENINGS, PROTECTED

OBSERVATION: sweep on bottom of screen door in poor repair

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ring to top of grease trap lid needed (cannot use cellophane)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: rolling cart holding small freezer needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: stainless piece beneath hood pulling away -needs re-attached

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: sides of wok area and equipment need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: gray floor fan and both upright fans need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION walkin fan covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restroom-ceiling fan cover, floor and base of toilet need cleaned (don't leave cleaning rag in restroom)

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: Pick up lobby-floor needs cleaned behind pickup area refrigerator, by trashcan and behind shelving units in area

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned behind prep table and in corner by pork cooker

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

REPEAT OBSERVATION hood filters need cleaned

Inspection Outcome


Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards