

Berkeley

FOOD ESTABLISHMENT INSPECTION REPORT

3-TEMP THERMOLABEL®

Square turns black as temperature is reached

- 150°F 65.6°C
- 160°F 71°C
- 170°F 77°C

TL3-150

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: 20
CORE: 10

PRIORITY FOUNDATION: 0
TOTAL: 12

ESTABLISHMENT: Peking PERMIT NO.: _____ DATE: 4-3-19
 ADDRESS: 1395 Queen St CITY: mtbg STATE: WV ZIP: 25101
 PERSON IN CHARGE/TITLE: X Alex Chan TELEPHONE: _____
 RECEIVED BY (SIGNATURE): X [Signature] SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 2PM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			2-402.11	Employees in food prep areas need hats or some type of hair restraint
			4-602.13	Work line hoods + filters need cleaned
			4-602.13	All cooling equipment needs sides + superstructure cleaned - Gensler
			6-501.12	Floors need cleaned behind under equipment
			4-602.12	Top of heat lamp high shelves + smaller needs dusted
	✓		4-602.11	Work nook inside including shelves needs cleaned
✓	✓		3-302.11	Raw beef + chicken stored were ready to eat food in walk in cooler
	✓		4-602.11	Walk in cooler shelves need cleaned and food stuffs hanging at racks over ready to eat foods
			6-501.11	ceiling needs repaired over work line
			4-602.13	Inside stand up freezer needs cleaned
			6-501.11	tile floor needs repaired in several areas
			6-501.11	Flies observed in walk in

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Vegetable Cook	39F	White rice	134F				
Soups	143F	Fried rice	145F				
Work Cooler	39						
Walk in Cooler	41						

SF-1 (Rev 4/19) with June 2020 permit renewal must send copy of my food safety course yearly basis. Page 1 of 1