

**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 Golden China Le, Inc	Facility Type Food Service Establishment	
Licensee Name Golden China Le, Inc	Facility Telephone # 304 263-1110	
Facility Address 1117 N Queen St Martinsburg , WV	Licensee Address 1117 N Queen St Martinsburg , WV 25404	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 03/19/2018	Total Time Spent 2.13

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
bubble tea refrig	34
prep unit	40
walkin	40
soda refrig	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
hot hold-sauce/soup	142-165 scan
white rice	142
fried rice	151 scan

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucket3bay	chemicalchemical		5050	bleachbleach	
sinkbleachbucket-back	chemical				

**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 # 6**

**Repeated # 9**

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

**This is a critical violation**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): numerous items in walkin need to be date marked

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** walkin shelving needs cleaned-right side

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): pan of utensils-pan needs cleaned and several utensils stored not clean

**4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS**

**This is a critical violation**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): several pans not clean

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): can opener and holster needs cleaned

**4-703.11 - HOT WATER AND CHEMICAL**

**This is a critical violation**

**OBSERVATION:** equipment needs to be washed, rinsed and sanitized after each use-Hose should not be used to spray dishes/equipment(hooked into wall beneath sink)-Sinks should be made and used during every 4 hours of preparation time

**ObservedNon-CriticalViolations**

**Total # 28**

**Repeated # 9**

**3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION**

**OBSERVATION:** wiping cloths should be stored in sanitizer buckets not on counter when not being used

**3-305.11 - FOOD STORAGE**

REPEAT OBSERVATION food needs to be stored 6" off floor in freezer-crates not approved for storage-Food moved but not crates

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

REPEAT OBSERVATION cloth towel not approved for use beneath cutting board

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

**OBSERVATION:** cardboard boxes from specific food should not be used for different food-in freezer-not cleanable

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

**OBSERVATION:** blade on can opener rusty

**4-501.12 - CUTTING SURFACES**

REPEAT OBSERVATION cutting boards in poor repair-need replaced

**4-501.18 - WAREWASHING EQUIPMENT, CLEAN SOLUTIONS**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): 3 bay-wash water needs changed when brown

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** dining area Pepsi cooler-inside ledge and outside vent needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** front microwave needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** bubble tea refrigerator needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** soy sauce lids need cleaned and shelf where buckets are stored

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** inside prep unit needs detailed cleaning in corners

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** sides of fryer/grill need cleaned

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

REPEAT OBSERVATION pans/equipment needs to air dry before stacking.

**5-205.11 - USING A HANDWASHING SINK**

**OBSERVATION:** handsink should not be used for any other purpose-alot of food debris in sink and observed employees rinsing cloths in sink

**6-403.11 - DESIGNATED AREAS**

**OBSERVATION:** employee food should be separated from guest food in walkin refrigerator and freezer.

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

REPEAT OBSERVATION front little sink-faucet spraying when on and faucet running

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

**OBSERVATION:** newspaper and magazines stored on can shelving-discard

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

**OBSERVATION:** dining room-ceiling vent needs cleaned

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

**OBSERVATION:** employee restroom needs a thorough cleaning

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

**OBSERVATION:** walls need cleaned in kitchen and also inside back door

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

**OBSERVATION:** area beneath 3 bay sink needs cleaned-drain, floor, coving, etc

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

**OBSERVATION:** handsinks need cleaned-should be used for handwashing only(tea stains and food)

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

REPEAT OBSERVATION front little sink-drain needs cleaned

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

**OBSERVATION:** main restrooms need cleaned-ceiling fans, sinks, toilets

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

**OBSERVATION:** walkin and freezer floor need cleaned.

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

REPEAT OBSERVATION floor needs cleaned throughout kitchen esp behind deep fryers and beneath cooking area(grease)

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

REPEAT OBSERVATION hood filters need cleaned(where dripping)

***Inspection Outcome***

***Comments***

Pest Control-March 8

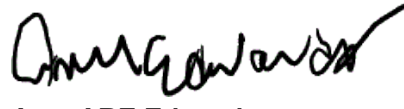
\*Cardboard boxes saved for take out should not be excessive nor greasy

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards