

**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 Chopsticks	Facility Type Food Service Establishment	
Licensee Name Chopsticks Asian Cuisine Inc.	Facility Telephone # 304	
Facility Address 212 Eagle School Rd Martinsburg, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 06/07/2018	Total Time Spent 2.22

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	
Grill cooler	40
Raw product cooler	39
Sushi cooler 1	45
Sushi cooler 2	40
Main sushi cooler top	
Noodle cooler	39
Cold bar	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Cool line food	38
White rice	142
Brown rice	139
Scallops, tuna and fruit salad	45

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineServ erstation	chemchem				

**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 # 5**

**Repeated # 5**

**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING**

**This is a critical violation**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): Food is sushi cooler 1 45

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

REPEAT OBSERVATION Walk in cooler shelves need cleaned, food hanging from the racks

**5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE**

**This is a critical violation**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Handwashing sink in dishroom is not conveniently located for easy access to food employees.because a table is rolled in fron of the sink

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): Mouse feces found in the back kitchen behind fryers

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION:** Flies and fruit flies observed in the unit

**Observed Non-Critical Violations**

**Total # 13**

**Repeated # 5**

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Multiple drystock and all cooler racks for the walk in need repaired rust.

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

REPEAT OBSERVATION Sides of fryers and wok area needs cleaned, grease

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** All shelving in the back kitchen needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Clean plate rack needs dusted

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** WOk stand needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tops of equipment in the grill area needs cleaned on the tops including shelves and ice machine

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Grill stand and shelves needs cleaned, grease

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

**OBSERVATION:** Hot water tank and walls needs cleaned

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

REPEAT OBSERVATION Walk in freezer floor needs cleaned

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

REPEAT OBSERVATION Hood and filters need cleaned.

**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 Floor drains need cleaned

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

**OBSERVATION:** Walls in the back kitchen need cleaned.

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



kyle lin

Sanitarian



Glenn GCO Ondick