

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
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 ,	
Inspection Information		
Inspection Type Routine	Inspection Date 10/01/2018	Total Time Spent 1.55

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sushi cooler	39
True cooler front	38
Roll cooler	37
Wok cooler top	39
Wok cooler bottom	36
Walk in cooler	36
Front bar cooler	41
Sushi plate	32

Food Temperatures	
Description	Temperature (Fahrenheit)
Cold bar	40
Fried chicken	172
Crab ragoon	167
Soup	142
Honey chicken	149
Egg	146
Wonton soup	156
Egg rolls	148
Springrolls	168
General Tso	147
Seafood surprize	177
Fried rice	146
White rice	152
Back fried rice	152
Back white rice	151

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baySBarKitchen	chemchemchemc		50-10050-		
bucketDishmachinehem			10050-100		

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 # 1

Repeated # 9

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

This is a critical violation

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

Observed Non-Critical Violations

Total # 14

Repeated # 9

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employee noted working in food preparation/cooking area without a hair restraint.

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Wok area needs cleaned, carbon build up

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Dry stock shelves need cleaned

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean pans are being stored or stacked without being air-dried first..

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Walk in cooler gaskets need repaired, torn

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Carpet needs repaired in the dining-room, can not use duct tape to repair, not easily cleanable

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Divider in the mens room needs repaired, rust

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Walls need repaired in several areas of the unit, including coving

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Stained ceiling tiles need replaced.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Three bay faucet needs repaired, leaking

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Fire suppression equipment needs cleaned in the kitchen, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment in the unit.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents need cleaned in the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hoods and filters need cleaned.

Inspection Outcome

Comments

Disclaimer

Person in Charge



tracy lam

Sanitarian



Glenn GCO Ondick