

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
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 ,	
Inspection Information		
Inspection Type Routine	Inspection Date 09/18/2018	Total Time Spent 2.27

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	
Grill cooler	
Raw product cooler	
Sushi cooler 1	38
Sushi cooler 2	32
Main sushi cooler top	33
Noodle cooler	36
Cold bar	

Food Temperatures	
Description	Temperature (Fahrenheit)
Water Chestnuts	39
Chicken	41
Brown rice	155
White rice	150
Fried rice	139
Soup	146

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineServ erstation	chemchem		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 # 6

Repeated # 3

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Large tubs of vegetables in walkin need date marked

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Pan of open sauce left sitting on an unclean surface for an amount of time the owner does not know

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

This is a critical violation

OBSERVATION: Mold on inside of ice machine

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

This is a critical violation

REPEAT OBSERVATION Walkin cooler shelves need cleaned, mold, old food stuffs hanging from racks

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Inside of meat grinder and cover pan needs cleaned

5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE

This is a critical violation

REPEAT OBSERVATION Handwashing sink in dish room is blocked, needs to be accessible for employees

Observed Non-Critical Violations

Total # 26

Repeated # 3

2-402.11 - HAIR RESTRAINTS

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

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: (CORRECTED DURING INSPECTION): Rice spoons stored in water between uses

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

OBSERVATION: Back prep room freezer needs defrosted

4-501.12 - CUTTING SURFACES

OBSERVATION: Sushi cutting board needs bleached

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Sides and tops of woks and fryers need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Grey dry goods bins need cleaned outside

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Gaskets of all sushi coolers need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Gasket of vissan freezer/fridge needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: soda machine shelf needs cleaned, mold

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: wok shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Cabinets under cold rail need cleaned, Dust

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: (*CORRECTED DURING INSPECTION*): Behind ice shute needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Shelves under grill need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Soup and wok table need cleaned top to bottom

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Prep area bottom shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: All gray dry food storage shevles need cleaned

6-201.11 - FLOORS, WALLS, AND CEILINGS

OBSERVATION: Floor walls and ceilings of back storage rooms need cleaned

6-201.11 - FLOORS, WALLS, AND CEILINGS

OBSERVATION: Freezer floor needs cleaned

6-202.11 - LIGHT BULBS, PROTECTIVE SHIELDING

OBSERVATION: Broken light shield in kitchen needs replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Several light fixtures need to be repaired or replaced

6-501.111 - CONTROLLING PESTS

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Mouse droppings found around hot water heater

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Air exhaust vents need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Grill hood and vents need cleaned, grease build up

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Light shields need cleaned inside, bugs.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walls and floors behind prep shelves need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walkin fans need cleaned, mold

Inspection Outcome

Comments

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 10/16/2018

Person in Charge

Sanitarian



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Glenn GCO Ondick