

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Asian Garden	Facility Type Food Service Establishment	
Licensee Name Asian Garden	Facility Telephone # 304 263-8678	
Facility Address 970 Foxcroft Ave Martinsburg , WV	Licensee Address 970 Foxcroft Ave 103 & 105 Martinsburg , WV 25401	
Inspection Information		
Inspection Type Follow up	Inspection Date 01/25/2019	Total Time Spent 0.83

Equipment Temperatures	
Description	Temperature (Fahrenheit)
sushi cooler	32
Pepsi refrig	
prep unit-top	
prep unit-right-bottom	
left prep unit	
walkin	
sushi refrigerator	
beer cooler	
chest freezer-dining area	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sushibleachbucke	chemicalchemical			bleachbleachc	
tbeverageareadis	chemicalchemical			hlorinebleach	
hmachine3baysin	chemical				
kbucket-back					

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
<p>Total # 1 Repeated # 6</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): spicy mayo sitting out at room temperature(sushi) and mayo in back sitting out-should be refrigerated according to mayonnaise label-**Must be kept under refrigeration</p>

Observed Non-Critical Violations

Total # 6

Repeated # 6

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

REPEAT OBSERVATION walkin-door gasket torn and needs to be replaced; prep unit by fryer-door gaskets need to be replaced *to be ordered

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

REPEAT OBSERVATION ice machine not working-*part ordered

4-501.12 - CUTTING SURFACES

REPEAT OBSERVATION cutting boards in poor repair-*Cleaned with bleach but will need to be replaced-stained and deep grooves

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION back step railing needs to be repaired-falling apart

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION floor drains need cleaned-drain edges-*Clean thoroughly

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION grout between floor tiles needs cleaned thoroughly(turning dark)-*continue to scrub to remove stain

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 37

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: Employee observed using 3 bay sink to wash hands and mouth after eating-no soap used-with pan of raw chicken sitting in area

3-202.15 - PACKAGE INTEGRITY

This is a critical violation

OBSERVATION: several dented cans found on shelving

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: several containers not covered in walkin and freezer

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: sugar bins need to be labeled.

3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS

This is a critical violation

OBSERVATION: cups without handles found in several products-sugar, sauce, etc

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

OBSERVATION: spoon stored in standing water-rice cookers Must be in dry cup or stored in water at 135

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

OBSERVATION: wiping cloths laying on counter tops and not in buckets

3-305.11 - FOOD STORAGE

OBSERVATION: freezer-food must be stored 6" off floor

3-501.13 - THAWING

OBSERVATION: chicken needs to thaw under running water or in refrigerator

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

This is a critical violation

OBSERVATION: right side prep unit-items temping 43 -45degrees-Temperature adjusted-scan of 33degrees

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

This is a critical violation

OBSERVATION: 2 buckets of sauce(in walkin) not datemarked

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: time not being used on sushi rice

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in sushi display not reading temperature-scan of 33

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

OBSERVATION: several sets of walkin shelving need replaced-very rusty

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: 2 bleach buckets over 200ppm/50ppm

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

This is a critical violation

OBSERVATION: 2 large pots and several colanders stored not clean-Observed pots being washed at 3 bay sink without hot water and dried with paper towel-Not approved method

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

This is a critical violation

OBSERVATION: walk in shelving needs to be thoroughly cleaned

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

This is a critical violation

OBSERVATION: can opener stored on shelf not clean

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: side of prep tables where cords are plugged into outlets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of equipment need to be cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front of grill needs to be cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of white bins need to be cleaned

5-101.11 - APPROVED SYSTEM - DRINKING WATER FROM APPROVED SOURCE

This is a critical violation

OBSERVATION: 1:45-no hot water-Stopped food service at 2:30-No hot water available for high temp dishmachine, cleaning or handwashing *3:45 Technician on site for repair

6-301.12 - HAND DRYING PROVISION

OBSERVATION: No toweling available at handsink -front

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: carpet going into kitchen-edges rolling-need to be secured

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall by back door needs to be repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: stained ceiling tiles need to be replaced.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall coving broken beneath 3 bay sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: kitchen handsink faucet dripping

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: new caulk needed at dishmachine sink, diningroom sink and mop sink

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light out over grill area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: sushi handsink needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling light covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restroom ceiling vents need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: sushi area-floor needs cleaned thoroughly and in corners

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

OBSERVATION: hood and filters need cleaned

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: spray bottle of red chemical and yellow chemical not labeled

Inspection Outcome

Permit Reinstated – Facility may reopen

Comments

*Establishment may re-open and operate-Sign removed from front doo
Hot water heater repaired-Continually check hot water, unit temperatures, handwashing of employees, and restaurant cleaning procedures throughout each day

Will perform an additional inspection in 1-2 months
Reinspection fee of \$75. should be paid within 10 days

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards