

**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 Routine	Inspection Date 11/29/2017	Total Time Spent 3.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
sushi cooler	38
Pepsi refrig	40
prep unit-top	38-40.5-43
prep unit-right-bottom	32
left prep unit	40
walkin	36
sushi refrigerator	34
beer cooler	41
left prep-top	47
	44
	42

Food Temperatures	
Description	Temperature (Fahrenheit)
ice bath items	43.5, 52
soups	41.5
white rice-scan	40.5
fried rice-scan	164-167
broths	154
beverage station-lemons	145
	136-138
	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sushibleachbucke	chemicalchemical		100200/1	bleachbleach	
tbeverageareadis	chemicalchemical		0050ppm		
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
Total # 10
Repeated # 2
3-202.15 - PACKAGE INTEGRITY

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): dented cans stored on shelf

3-501.14 - COOLING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): chicken pieces just cooked and cooling -at 81 degrees-sitting out in kitchen-Cool with ice bath or in walkin

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

This is a critical violation

OBSERVATION: left prep unit-numerous items not holding 41 or lower both in the upper and lower area-only items below 41 are those that were previously frozen--temps range from 34.5-54.5--Filled at 11 and time is 2:15-- items moved to walk-in Thermometer reading 32--scan of inside walls at 36-2:45 pm temp lowered but scan of 45-55-4:20pm--lower area below 30 degrees but upper area had scans of 41-53

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 3 cans of expired fruit found on shelf-June 2017

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): beverage station bleach bucket at 200ppm--corrected 100

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): few plates stored not clean

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

This is a critical violation

OBSERVATION: ice machine--needs de-limed inside--scale flaking off water curtain shield--Curtain shield washed and sanitized(much better) but machine still needs de-liming

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): can opener stored beneath table needs cleaned(and holster)

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): slicer stored not clean

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): ice bath--items not all holding 41 or lower(ice added)--Less than 4 hrs since opening

ObservedNon-CriticalViolations

Total # 22

Repeated # 2

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

OBSERVATION: (CORRECTED DURING INSPECTION): numerous wiping cloths laying on counter-need to be stored in sanitizer buckets

3-501.13 - THAWING

OBSERVATION: (CORRECTED DURING INSPECTION): shrimp being thawed in standing water(frozen)-thaw under running water or in walkin

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

OBSERVATION: left prep unit-door gaskets in poor repair and walkin door gasket torn

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

OBSERVATION: right prep unit-shelving chipping paint

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

OBSERVATION: lower shelf holding grinder showing wear/rusty-try to clean-then paint or cover

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

REPEAT OBSERVATION small attachments to grinder rusty

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

OBSERVATION: cart beside deep fryer-new shelf liner needed

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

OBSERVATION: walkin freezer-left side fan not working

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of equipment need cleaned in wok area

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: base of grinder needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: blender base needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: can shelving needs cleaned and small wooden shelf behind rack located on floor

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: All shelving-clean but if not cleanable then replace

5-501.113 - COVERING RECEPTACLES

OBSERVATION: (*CORRECTED DURING INSPECTION*): dumpster lids should be closed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light bulb needs replaced in storage room

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: walk-in fan cover needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: beverage station-cover for drain needs cleaned and sushi area drain/plumbing needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: door/walls/corner frame need cleaned in sauce storage room-if frame cannot be cleaned will need painting

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: sushi area handsink faucet needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor beneath wok/cooking area and shelving directly across from wok needs cleaned and also beneath bag-n-box stand

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: freezer floor needs cleaned

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

REPEAT OBSERVATION hood filters need cleaned

Inspection Outcome

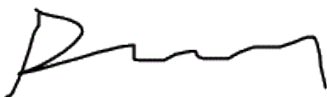
Comments

*sushi rice timer on; grease trap cleaned last week
Pest Control-Nov 17, 2017
*Prep unit checked at 4:35-lower area at 28 and upper area at 38-scans done and below 41--Leave empty for the night and do not fill with food until checked in morning and temp below 41

Disclaimer

Person in Charge

Sanitarian



Amy ARE Edwards