

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Golden China Le, Inc	Facility Type Food Service Establishment	
Licensee Name Golden China Le, Inc	Facility Telephone # 304 263-1110	
Facility Address 1117 N Queen St Martinsburg, WV	Licensee Address 1117 N Queen St Martinsburg, WV 25404	
Inspection Information		
Inspection Type Routine	Inspection Date 08/24/2017	Total Time Spent 1.62

Equipment Temperatures	
Description	Temperature (Fahrenheit)
bubble tea refrig	24 scan of 29
prep unit	39 scan
walkin	40
soda refrig	30

Food Temperatures	
Description	Temperature (Fahrenheit)
broth	158
white rice	150 scan
fried rice	157 scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucket3baysinkbleac	chemicalchemical		50100	bleachbleach	
hbucket-back	chemical		100	bleach	

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 # 4

Repeated # 5

2-301.14 - WHEN TO WASH

This is a critical violation

REPEAT OBSERVATION hands need washed thoroughly when changing tasks-with soap

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): 2 sauces in walkin not dated correctly

4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): wet towel beneath cutting board not approved-recommend shelf liner that is washable

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): empty pans from food(in walkin) need to be washed before refilling

Observed Non-Critical Violations

Total # 14

Repeated # 5

3-305.11 - FOOD STORAGE

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): food should be stored 6" off floor in walk-in - also beer in front area

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

OBSERVATION: prep unit - dripping condensation

4-501.12 - CUTTING SURFACES

OBSERVATION: cutting boards showing wear

4-501.18 - WAREWASHING EQUIPMENT, CLEAN SOLUTIONS

OBSERVATION: (CORRECTED DURING INSPECTION): dish water should be changed when dirty

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: (CORRECTED DURING INSPECTION): prep unit - lower gaskets need cleaned

4-603.12 - PRECLEANING EQUIPMENT BEFORE WASHING

OBSERVATION: floor hose should not be used for 3 bay sink - only for floor cleaning

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: pans need to air dry before stacking

6-202.15 - OUTSIDE OPENINGS, PROTECTED

REPEAT OBSERVATION outside doors should not be propped open - needs screens or keep closed and use air conditioning

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: employee restroom - and women's restroom toilet seats need tightened

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: little sink -- faucet sprays when turned on

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: (CORRECTED DURING INSPECTION): little tea sink needs cleaned and drain in table

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): drain beneath front sink needs cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor needs cleaned along wall edges and also in fryer area

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

REPEAT OBSERVATION hoods and filters need cleaned

Inspection Outcome

Comments

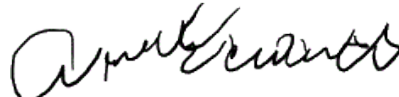
Pest control treatment August 4
*Much improvement since June inspection

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards