

Berkeley Health Department

**FOOD ESTABLISHMENT INSPECTION REPORT**

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 7  
CORE: 7

PRIORITY FOUNDATION: 1  
TOTAL: 15

ESTABLISHMENT: Chop sticks PERMIT NO.: \_\_\_\_\_ DATE: 10-17-19  
 ADDRESS: Engle School Rd CITY: North STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: X Yaling Chen TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): X Chen SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 11:05

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-502.11	left rest room needs wall fixed
			6-502.12	Floors need cleaned + under equipment + in corners,
✓			3-304.12	rice scoops sitting with handles in rice.
			6-501.12	vents + surrounding ceilings need cleaned
			PF 3-501.17	Wooden in cooler need holes + dented
			6-501.12	Grill in Filters need cleaned (grease)
			4-602.13	Grill line stand needs cleaned.
✓	✓		4-602.11	Several sharp sushi knives need released
✓	✓		4-602.13	Several plates stored w/ food scraps on them.
✓	✓		7-206.12	Fly trap sitting over meat prep table.
			4-602.12	Bottom of meat grinder needs cleaned. - needs covered when not in use
✓	✓		4-602.11	Law opener + blade needs cleaned
			6-501.12	Ceiling needs cleaned in 3-Bay area
✓	✓		4-602.11	Multiple pans stored w/ dried fat in them.
			6-403.11	Hand sink blocked by dish rack.
	✓		4-602.11	Walk in cooler shelves need cleaned

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Cold Line Cooler	41 F	Soups	136 F	Right Cooler	40 F		
3 Rice	143 F	Fried shrimp sushi	114 F	Rice	144		
Cooler hie	37 F	Top Sushi Cooler	39 F				
Meat Cooler	40 F	Left Cooler	38 F				



West Virginia Department of Health & Human Resources  
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OBSERVATION TOTALS: \_\_\_\_\_ PRIORITY: 3 PRIORITY FOUNDATION: 1  
CORE: 7 TOTAL: 15

ESTABLISHMENT: <u>Chop sticks</u>		PERMIT NO.:		DATE: <u>10-17-19</u>	
ADDRESS: <u>301 Boyle School Rd</u>		CITY: <u>Wetzel</u>		STATE: <u>WV</u> ZIP: _____	
PERSON IN CHARGE/TITLE: <u>X Yaling Chen</u>		TELEPHONE: _____			
RECEIVED BY (SIGNATURE): <u>X Chen</u>		SANITARIAN (SIGNATURE): <u>[Signature]</u>			
INSPECTION TYPE: ROUTINE <input checked="" type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: _____					TIME: <u>11:05</u>
Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<u>3-302.11</u>	<u>raw seafood sitting over ready to eat foods</u>	
				<u>(A) Must post inspection, make your own sign or use our sign provided</u>	
				<u>(B) with June permit renewal yearly submit copy of Myr label food safety course cert.</u>	

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<u>Walk in</u>	<u>39</u>						
<u>Dishwash</u>	<u>25-50</u>						