

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

No image found with name:  
Berkeley.png. Image files  
needed to be generated.

**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name <b>Peking</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>North Gate Peking Restaurant, Inc.</b>	Facility Telephone # <b>304 263-2544</b>	
Facility Address <b>139 S Queen St Martinsburg , WV</b>	Licensee Address <b>,</b>	
<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>02/11/2019</b>	Total Time Spent <b>1.62</b>

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Prepped vegetable cooler	39
Wok cooler	41
Walk in cooler	40
Small cooler	41
Beer fridge	38
Front bar cooler	41
Hot food holder rack	

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Soups	145
WHite rice	139
Fried rice	139

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizerbucketwo klineDishmachine	chemheat				

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 2</b> <b>Repeated # 3</b></p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> REPEAT OBSERVATION Walk in cooler shelves need cleaned, debris hanging over food</p> <p><b>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Vegetable cooler needs cleaned</p>

**Observed Non-Critical Violations**

**Total # 11**

**Repeated # 3**

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Sides of fryers need cleaned, grease

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Wok line needs cleaned, carbon build up

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside standup freezer needs cleaned inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Storage area under the hot soup area in the kitchen needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Bottom shelf in the wok cooler needs cleaned

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Walls need repaired in several areas of the kitchen

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Tile floor needs repaired in several areas of the unit

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Ceiling needs repaired in the dish area

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**REPEAT OBSERVATION** Floors need cleaned, behind and under equipment

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**REPEAT OBSERVATION** Hood filters need cleaned, grease

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**REPEAT OBSERVATION** Tops of hot shelf for keeping food hot, needs cleaned in the kitchen

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**erwin wong**

Sanitarian



**Glenn GCO Ondick**