

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Peking	Facility Type Food Service Establishment	
Licensee Name North Gate Peking Restaurant, Inc.	Facility Telephone # 304 263-2544	
Facility Address 139 S Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/08/2018	Total Time Spent 1.57

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Prepped vegetable cooler	40
Wok cooler	41
Walk in cooler	39
Small cooler	41
Beer fridge	38
Front bar cooler	40
Hot food holder rack	149

Food Temperatures	
Description	Temperature (Fahrenheit)
Shrimp	53
White rice	148
Sweet and sour sauce	190

Warewashing Info					
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).

Observed Critical Violations

Total # 4

Repeated # 4

3-501.14 - COOLING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Shrimp left out all night 52F

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION Power slicer needs cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): In use utencils need cleaned every 4 hours, you can not leave utencils in the product over night and use them to start with in the morning

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Walk in cooler shelves need cleaned

Observed Non-Critical Violations

Total # 8

Repeated # 4

4-502.11 - GOOD REPAIR AND CALIBRATION

REPEAT OBSERVATION Several cooler gaskets need replaced, torn

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Sides of fryers, grill and wok area needs cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Drystock shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Heat lamp and surrounding shelves need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Ceiling needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Wall needs repaired near the ice machine

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors behind and under equipment need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hood filters and hood need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



erwin wong

Sanitarian



Glenn GCO Ondick