

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Red Lantern	Facility Type Food Service Establishment	
Licensee Name Jian Tan Chen	Facility Telephone # 304	
Facility Address 44 Worchester Drive Falling Waters , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 01/24/2019	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	36
Leader Prep Unit	40
Rice	146
Soup	138
Leader 3-Door Prep	40
Pepsi	40
Sushi	
Sushi Prep Unit	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
BleachBucketDish Machine	ChemicalChemic al		100100	ChlorineChlori ne	

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 # 3

Repeated # 2

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Can with no handle stored in rice storage can

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Clever stored between prep unit and prep table.
Food contact surface

6-501.111 - CONTROLLING PESTS

This is a critical violation

REPEAT OBSERVATION Backdoor to establishment hanging open at time of inspection (must stay closed to prevent insect/rodent harborage. Screen on door needs repaired/replaced

Observed Non-Critical Violations

Total # 8

Repeated # 2

2-301.15 - WHERE TO WASH

OBSERVATION: Food employee observed washing hands in 3-Bay sink. Need to use handsink for handwashing and 3-Bay sink to wash dishes (Wash,Rinse Sanitize)

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: (CORRECTED DURING INSPECTION): Cannot use cardboard on walk-in shelving. Non-Cleanable surface

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

OBSERVATION: Gaskets on Sushi prep unit doors need replaced (torn)

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Inside of microwave needs cleaned (top)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Fan covers in Walk-in refrigerator need cleaned (mold)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of Flour/Corn Starch/Sugar containers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside vent of Pepsi refrigerator needs cleaned

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

REPEAT OBSERVATION Outside storage area needs cleaned and organized.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Jan Chen

Sanitarian



Keith Allison