

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
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 ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 02/26/2018	Total Time Spent 1.83

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk-In	36
Leader Prep Unit	40
Rice	154
Soup	157
Leader 3-Door Prep	40
Pepsi	52
Sushi	39
Sushi Prep Unit	36

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
BleachBucketDish Machine	ChemicalChemical		100100	ChlorineChlorine	

**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 # 7**

**Repeated # 2**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Bowl without handle stored in flour container.

**3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING**

**This is a critical violation**

**OBSERVATION:** 2-Door Pepsi refrigerator holding at 52 degrees. Everything moved from refrigerator to Walk-In

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Need to date mark all cut vegetables/meats in walk-in cooler

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Ninja vegetable blender needs cleaned

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

REPEAT OBSERVATION Clean dishes stored not clean

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION:** Back door to establishment hanging open at beginning of inspection (screen door has been removed) Needs to stay shut at all times when delivery is not taking place.

**7-102.11 - COMMON NAME**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Spray bottles in cabinet under sushi storage need labeled

**ObservedNon-CriticalViolations**

**Total # 12**

**Repeated # 2**

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

**OBSERVATION:** Black can used to store rice needs labeled

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Need to label all food containers in walk-in refrigerator (sauces)

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

**OBSERVATION:** Walk-In shelving cooler shelving needs repaired/replaced (rusting)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside of microwave needs cleaned (top)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tracking on 2-Door Pepsi refrigerator needs cleaned

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

REPEAT OBSERVATION Clean pans are being stored or stacked without being air-dried first..

**5-205.11 - USING A HANDWASHING SINK**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Handsink being used for storing lids at beginning of inspection and is unavailable for proper handwashing.

**6-301.12 - HAND DRYING PROVISION**

**OBSERVATION: (CORRECTED DURING INSPECTION):** No papertowels available at handsink for hand drying.

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

**OBSERVATION:** Holes above Dishmachine need sealed (old shelf)

**6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER**

REPEAT OBSERVATION Any unused equipment stored in back parking area (outside door needs removed) Possible rodent harborage)

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

**OBSERVATION:** All shelving in sushi prep area in front area needs cleaned

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

**OBSERVATION:** Hood vents need cleaned

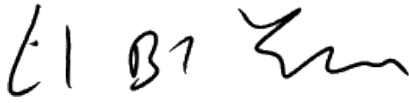
**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



Jan Chen



Keith Allison