

**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 <b>China King</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>China King of Martinsburg, Inc</b>	Facility Telephone # <b>304 267-7166</b>	
Facility Address <b>1313 Old Courthouse Square Martinsburg , WV</b>	Licensee Address <b>,</b>	
<b>Inspection Information</b>		
Inspection Type <b>Follow up</b>	Inspection Date <b>07/24/2018</b>	Total Time Spent <b>0.63</b>

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Soda cooler	
Walk in cooler	
Wok line cooler	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3bay	chem				

**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 # 1</b> <b>Repeated # 4</b></p> <p><b>3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION</b> <b>This is a critical violation</b> <b>OBSERVATION: (CORRECTED DURING INSPECTION):</b> Hot rice and wok dried products to open air must be thrown out, sat in unit when treated.</p>

**Observed Non-Critical Violations****Total # 4****Repeated # 4****4-502.11 - GOOD REPAIR AND CALIBRATION**

REPEAT OBSERVATION Stainless steel shelves need repaired, rust in the walk in cooler

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

REPEAT OBSERVATION Wok line needs cleaned, carbon build up

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

REPEAT OBSERVATION Sides of fryers and wok line need cleaned, grease

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

REPEAT OBSERVATION Floors need cleaned behind and under equipment

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 4****4-502.11 - GOOD REPAIR AND CALIBRATION****OBSERVATION:** Gray bucket needs replaced for holding rice.**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

This is a critical violation

**OBSERVATION:** Wok shelves need cleaned**6-501.111 - CONTROLLING PESTS**

This is a critical violation

**OBSERVATION:** Multiple live roaches of several sizes observed in and around the hot water tank. Unit must close immediately and call pest control to treat unit and in the hot water tank to kill the nest.**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS****OBSERVATION:** Light shields need cleaned**Inspection Outcome**

Permit Reinstated Conditionally – Facility may reopen but a reinspection to verify correction of other violations is required.

**Comments**

No live roaches seen at time of inspection, dead roaches were swept up , all floors must be power washed in the unit to clean hard to reach areas. Unit can reopen after floors are cleaned, will reinspect in 30 days. Rice and sugar from yesterday must be thrown out

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 08/24/2018

Person in Charge



**Sheng Dong**

Sanitarian



**Glenn GCO Ondick**