

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name China Star	Facility Type Food Service Establishment	
Licensee Name Ying Restaurant Inc.	Facility Telephone # 304 754-8933	
Facility Address 147 Roaring Lion Drive Hedgesville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Follow up	Inspection Date 05/10/2018	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler prep unit new white refrigerator soda refrigerator	38

Food Temperatures	
Description	Temperature (Fahrenheit)
swt sour sauce	156

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bleachbucket- wokline3Baybuck ets	chemchemicalch emical				

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
<p>Total # 1 Repeated # 3</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): faucet handles at 3 bay sink with raw chicken on them-clean/sanitize after working with raw meat</p>

ObservedNon-CriticalViolations

Total # 3

Repeated # 3

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION prep unit needs detailed cleaning in corner, front vent, hinges

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION wall and pipes need cleaned behind pork cooker

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

REPEAT OBSERVATION hood filters and fire suppression needs cleaned

Corrected Hazards

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

Total # 27

3-202.15 - PACKAGE INTEGRITY

This is a critical violation

OBSERVATION: several dented cans found on shelves

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: raw chicken being prepared on same table beside raw beef

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

OBSERVATION: tubs holding sugar, salt, etc need to be re-labeled

3-501.13 - THAWING

OBSERVATION: meat should be thawed under running water or inside walkin(sitting out on trays and table)

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

This is a critical violation

OBSERVATION: raw shell eggs sitting out at 66 degrees

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

This is a critical violation

OBSERVATION: black refrigerator items not temping 41d-food at 47 and 52

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

This is a critical violation

OBSERVATION: several buckets of prepared chicken sitting out at 50-51 scan-Work in smaller batches when preparing food

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

This is a critical violation

OBSERVATION: shrimp sitting out-to be peeled -at 53 degrees-Work in smaller batches

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: 2nd pan of sweet sour sauce temping 114/200

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: walk in shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: broiler needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front of wok cooking table needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: walkin walls and floor needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: meat cart in walkin needs cleaned-shelves and wheels

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelf beneath hot holding table needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: small cart with cutting board top needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: outside of a few pans not clean

5-501.116 - CLEANING RECEPTACLES

OBSERVATION: trash cans need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: new caulk needed behind single prep sink or sink secured to the wall

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: hot water faucet in restroom needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: front counter needs cleaned/painted(kitchen side)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: fan in customer area needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: restroom-toilet and floor behind/around base of toilet needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: inside back door and wall by door needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling light covers need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor needs cleaned under grill

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: freezer floor needs cleaned

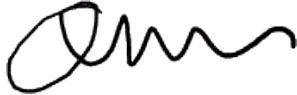
Inspection Outcome

Comments

*Reinspection fee-\$75. Pay within 10 days
*area behind pork cooker to be cleaned when hoods are cleaned

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards