

*Berkeley*

**FOOD ESTABLISHMENT INSPECTION REPORT**

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 2

PRIORITY FOUNDATION: 0

CORE: 8

TOTAL: 10

ESTABLISHMENT: *Empire China* PERMIT NO.: \_\_\_\_\_ DATE: *10-15-19*  
 ADDRESS: *Winchester Ave* CITY: *North* STATE: *WV* ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: *X Kieu O An* TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): *X [Signature]* SANITARIAN (SIGNATURE): *[Signature]*  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: *11:15*

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.11	INSIDE KO machine needs cleaned
			4-501.12	Cutting Boards need Bleached or resurfaced
			6-501.12	Floors behind & under equipment needs cleaned
	✓		4-602.11	Wok Cooker shelves need cleaned
			4-602.12	outside of small hot rice cooler needs cleaned
			4-602.13	Back stock shelves need cleaned
			4-602.13	silver shelves need cleaned
			4-602.13	shelves over 3-bay need cleaned
			6-501.11	Hole in back storage area needs repaired
			4-602.13	Busscart needs cleaned
				With new Food Code -
				(1) MUST post inspection, make your own sign or post one provided today
				(2) With June 2020 permit renewal MUST submit Food Mgr Safety Course cert copy yearly.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
<i>Hot Cooker</i>	<i>410F</i>	<i>Soup</i>	<i>158F</i>		
<i>Sauce Pan</i>	<i>84F</i>	<i>Soup Box</i>	<i>162F</i>		
<i>Wok Case</i>	<i>39F</i>				
<i>Wok Case</i>	<i>40F</i>				

