

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



**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Four Seasons Express Inc	Facility Type Food Service Establishment	
Licensee Name Wei Xing Zhen	Facility Telephone # 304 915-5218	
Facility Address 901 Foxcroft Ave Martinsburg, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 03/28/2017	Total Time Spent 1.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk-In	36
Prep Table Right	37
Prep Table Left	38
Sushi Cold Hold	38
Steam Table	141
Sushi Case	36
Soup	145
Rice	157

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3-BayBucket	Chemical		300	Quat	

**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 # 2</b>  <b>Repeated # 2</b>  <b>2-301.14 - WHEN TO WASH</b>  <i>This is a critical violation</i>  <b>OBSERVATION:</b> Employee observed not washing hands before putting on single use gloves and handling chicken</p> <p><b>7-201.11 - SEPARATION</b>  <i>This is a critical violation</i>  <b>REPEAT OBSERVATION</b> Chemical bottle stored on handsink (needs to be stored away from food handling area).</p>

**Observed Non-Critical Violations**

**Total # 11**

**Repeated # 2**

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

*REPEAT OBSERVATION Microwave needs replaced/repared (inside paint peeling/glass tray broken)*

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

*OBSERVATION: Water laying in bottom of prep cooler #2. (right)*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Gasket on Both Prep units needs cleaned*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Noodle storage shelving needs cleaned (beside rice hot hold)*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Inside of Amtekco storage cabinet needs cleaned*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: Shelving under rice hot hold needs cleaned (*

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

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

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

*OBSERVATION: Faucet on cooking line (2nd one in) needs repaired (leaking)*

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

*OBSERVATION: Hose leaking at 3-Bay sink. Water is all over floor (slip hazard)*

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

*OBSERVATION: Handsink drain needs repaired (slow draining)*

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

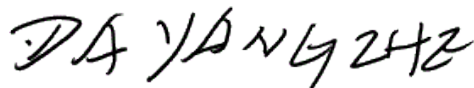
*OBSERVATION: Hood vents need cleaned above Barbeque need cleaned*

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



Da Yang Zhen

Sanitarian



Keith Allison