



FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|--|---|--------------------------|
| Facility Name Red Lantern | Facility Type Food Service Establishment | |
| Licensee Name Red Lantern Restaurant | Facility Telephone # 304 274-2388 | |
| Facility Address 44 Worchester Drive Falling Waters , WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Opening | Inspection Date 07/24/2017 | Total Time Spent 1.50 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Walk-In | 36 |
| 3-Door Prep Unit | 40 |
| 2-Door Prep Unit | 39 |
| Sushi | 40 |
| Sushi Leader Prep Unit | 147 |
| Rice | 150 |
| Soup | 40 |
| Pepsi | |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| Dishwasher | Chemical | | 100 | Chlorine | |

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 # 3 Repeated # 1 3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Containers without handles being used in flour/corn starch (scoops)</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Clean plates stored not clean in Pepsi refrigerator</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE <i>This is a critical violation</i> OBSERVATION: (CORRECTED DURING INSPECTION): Soda nozzles need cleaned</p> |

Observed Non-Critical Violations

Total # 11

Repeated # 1

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

OBSERVATION: Gasket on Walk-In freezer needs replaced (torn)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Gaskets on all equipment need cleaned (mold/food debris)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Counter under microwave needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Booth closest to TV needs repaired (upholstery)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Door on cabinet under soda machine needs repaired (cracking)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Caulking around all handsinks needs replaced (mold/missing)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Faucet at handsink at servers station needs repaired (leaking)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Cold water faucet on 3-bay sink needs repaired (leaking)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Grease barrel area on outside of establishment needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Ceiling vent in hallway to bathrooms needs cleaned

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

REPEAT OBSERVATION Hood vents need cleaned

Inspection Outcome

Comments

Change of ownership inspection. Ok to issue permit at this time for change of ownership. Please pay for permit at office then permit will be issued

Disclaimer

Person in Charge


Jian Chen

Sanitarian


Keith Allison