

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Asian Garden	Facility Type Food Service Establishment	
Licensee Name Asian Garden	Facility Telephone # 304 263-8678	
Facility Address 970 Foxcroft Ave Martinsburg, WV	Licensee Address 970 Foxcroft Ave 103 & 105 Martinsburg, WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 01/24/2017	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
sushi cooler	40
coke refrig	39/thermometer reading 28
prep unit-top	35-38
prep unit-right-bottom	34
left prep unit	35
walkin	40
sushi refrigerator	40
beer cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)
ice bath	38.5
cut lemons-beverage station	39-40
fried rice	153 scan
steamed rice	148 scan
soups	150+

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sushibleachbucketbeverag	chemicalchemical		5050100	bleachblea	
eareadishmachine3baysink	chemicalchemical		100200+/	chchlorinebl	
bucket-back	chemical		100	each	

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

Total # 8

Repeated # 0

3-202.18 - SHELLSTOCK IDENTIFICATION

This is a critical violation

OBSERVATION: Shell stock tags must be kept for fresh oysters for 90 days

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): beverage area-pitchers of water/tea should be covered when not in use or busy.

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw shrimp stored over milk and sour cream in prep unit

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): dressing bottles should be datemarked when washed and refilled and dressing and celery in walkin needs dated

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): bleach bucket, back area, 200+ppm-/100ppm

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): can opener stored not clean

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): few bowls stored not clean

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): observed employee washing and rinsing large tub- did not sanitize because it was too large for dishmachine

Observed Non-Critical Violations

Total # 16

Repeated # 0

3-602.11 - PROPERLY LABELED PACKAGE IN FOOD ESTABLISHMENT - UNPACKAGED, BULK

OBSERVATION: (CORRECTED DURING INSPECTION): tubs of ingredients need to be labeled

4-202.16 - NONFOOD CONTACT SURFACES

OBSERVATION: cardboard box not cleanable(storing small cups inside)

4-202.16 - NONFOOD CONTACT SURFACES

OBSERVATION: black crates not approved for freezer storage

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in Coke cooler holding lemons reading 28-temp of 35-39

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

OBSERVATION: grinder attachments rusty

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: cart beside deep fryer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: slicer-outer area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: door tracks on buffet need cleaned

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: (CORRECTED DURING INSPECTION): soup spoons should be stored inverted

6-403.11 - DESIGNATED AREAS

OBSERVATION: Employees should eat in a designated area and not in the kitchen

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: shelf needs repaired over dish area

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: coving by back door-caulk needed and caulk needs replaced at wait station handsink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: bag-n-box area-floor and stand need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: dishmachine-caulk needs cleaned(mold)

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: beverage area-inside cabinet wet/check for leak-none observed today

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

OBSERVATION: hood filters need cleaned

Inspection Outcome

Comments

Pest Control treatment-1/20/17
*Watch for dented cans

Person in Charge



Sanitarian



Amy ARE Edwards