

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|---|---|--------------------------|
| Facility Name China Spring | Facility Type Food Service Establishment | |
| Licensee Name Xue Zhen Chen | Facility Telephone # 304 274-3332 | |
| Facility Address 5724 Hammonds Mill Rd Martinsburg , WV | Licensee Address 5724 Hammonds Mill Rd Martinsburg , WV 25404 | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 08/22/2017 | Total Time Spent 1.50 |

| Equipment Temperatures | |
|-------------------------------|---|
| Description | Temperature (Fahrenheit) |
| walkin | 40/scan 36 |
| prep unit | 39 |
| prep top/bottom right | 44-46*1:10pm 1:35-chicken, shrimp and redsauce-44, 47, 48 |

| Food Temperatures | |
|--------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| yellow rice | 140 scan |
| egg drop soup | 144 scan |
| white rice | 157.5 |
| sauce | 135 |

| Warewashing Info | | | | | |
|---------------------------------------|--------------------------|--------------|------|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3baysinkbleachbucket-backbucket-front | chemicalchemicalchemical | | 5050 | bleachbleach | |

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 # 2</p> <p>Repeated # 1</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING</p> <p><i>This is a critical violation</i></p> <p>OBSERVATION: prep unit-lower area at in temp 39-Right side product at 44-47*-only chicken, shrimp and redsauce-other items 41.5 or below</p> <p>Removed 3 items and placed in walkin-Left side upper temps below 41</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS</p> <p><i>This is a critical violation</i></p> <p>OBSERVATION: (CORRECTED DURING INSPECTION): bucket holding grinder pieces needs cleaned & 2 attachments need cleaned</p> |

Observed Non-Critical Violations

Total # 8

Repeated # 1

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

REPEAT OBSERVATION new door gasket needed for walkin door and also for small prep unit door

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front grill ledge needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: freezer door gasket and inside lip needs cleaned

5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES

OBSERVATION: dumpster area needs cleaned-power washed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: wall corners rusting outside of restrooms-paint/repair needed

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: new grout needed at back door floor

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light in womens restroom-right side not working

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

OBSERVATION: hood filters need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards