

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Chopsticks	Facility Type Food Service Establishment	
Licensee Name Chopsticks Asian Cuisine Inc.	Facility Telephone # 304	
Facility Address 212 Eagle School Rd Martinsburg, WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 02/21/2018	Total Time Spent 2.03

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Grill cooler	40
Raw product cooler	38
Sushi cooler 1	39
Sushi cooler 2	39
Main sushi cooler top	40
Noodle cooler	40
Cold bar	40

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Rice	139
Left bar	39
Right bar	37
Hot soups and sauces	153

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineServ erstation	chemchem		10050-100	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**

**Total # 3**

**Repeated # 8**

**4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS**

**This is a critical violation**

REPEAT OBSERVATION Drying/rice rack needs cleaned

**5-204.11 - HANDWASHING FACILITIES - CONVENIENT USE**

**This is a critical violation**

REPEAT OBSERVATION Handwashing sink by the dishtank is not conveniently located for easy access to food employees. table in front of sink

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Mouse feces needs cleaned from behind the hotwater tank

**Observed Non-Critical Violations**

**Total # 11**

**Repeated # 8**

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Carbon build up on the cooking equipment needs cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION Outside of the gray bins in drystock need cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION Prep freezer needs cleaned inside

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION Rice cooker shelves need cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION Wok line shelves need cleaned

**4-601.11(C) - NON-FOOD CONTACT SURFACES**

REPEAT OBSERVATION Walk in cooler shelves need cleaned

**6-501.112 - DEAD OR TRAPPED PESTS REMOVED FROM TRAPS AT ADEQUATE FREQUENCY**

**OBSERVATION:** (*CORRECTED DURING INSPECTION*): There were dead mouse present in the hotwater room needs removed

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Walls in several areas need cleaned, ex dish/hotwater areas

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Air vents need cleaned wok line back of house areas

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Hoods and filters need cleaned.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION Floors need cleaned behind and under equipment

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**yaling chen**

Sanitarian



**Glenn GCO Ondick**