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

# FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information					
Facility Name	Facility Type				
Golden China Le, Inc	Food Service Establishment				
Licensee Name	Facility Telephone #				
Golden China Le, Inc	304 263-1110				
Facility Address	Licensee Address				
1117 N Queen St	1117 N Queen St				
Martinsburg , WV	Martinsburg , WV 25404				
Inspection Information					
Inspection Type	Inspection Date	Total Time Spent			
Follow up	02/08/2019	1.25			

Equipment Temperatures				
Description	Temperature (Fahrenheit)			
bubble tea refrig prep unit walkin soda refrig				

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucket3bay sinkbleachbucket-					
back					

**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 # 0	
Repeated # 4	

#### ObservedNon-CriticalViolations

#### Total # 4

# Repeated #4

#### 4-202.16 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION crates used for food storage in freezer not cleanable

# 4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): all stainless steel shelving needs cleaned

#### 4-803.11 - SOILED LINENS PROPERLY STORED

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): dirty dishrags need to be stored in a laundry bag for washing-should not be hanging off plumbing pipes beneath sink\*Found again today

# 6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION wok/fryer area-back splash and floor need continue cleaning

#### Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total #15

#### 3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

**OBSERVATION:** alot of wiping cloths laying out on counters, shelves, etc-Wiping cloths need to be stored in bleach bucket or be dry if for cooking area

#### 4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS

**OBSERVATION:** cardboard needs to be discarded behind hot water heater

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

**OBSERVATION:** can opener blade rusty

# 4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: pans holding spices to be used at wok area for cooking not cleaned since Saturday and

sugar pans

#### 4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

**OBSERVATION:** front grill area-not used today and closed for business yesterday-Left not clean

#### 4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

**OBSERVATION:** spoons and utensils found in food stored in walkin(overnight)

#### 4-602.13 - NONFOOD CONTACT SURFACES

**OBSERVATION:** bubble tea sealing machine needs cleaned

#### 4-602.13 - NONFOOD CONTACT SURFACES

**OBSERVATION:** inside front microwave needs cleaned

#### 4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sauce buckets need cleaned on outside/lids and shelf where stored

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

**OBSERVATION:** light globes in hood need cleaned

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

**OBSERVATION:** area beneath 3 bay sink needs cleaned-drain, floor, pipes

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

**OBSERVATION:** shelves holding tools needs to be cleaned

#### 6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

**OBSERVATION:** floors need cleaned especially along wall coving-Be sure to clean in all corners

# 6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

**OBSERVATION:** walkin floor needs to be cleaned

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

**OBSERVATION:** hoods and filters need cleaned-To be cleaned on Sunday

# Inspection Outcome

# Comments

Improvement seen-Continue to thoroughly clean all areas

Will perform full inspection in 1-2 months

\$75. reinspection fee

Disclaimer

Person in Charge

Sanitarian

son fike

Amy ARE Edwards