

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
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 ,	
Inspection Information		
Inspection Type Routine	Inspection Date 12/11/2018	Total Time Spent 1.28

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	39
Grill cooler	39
Raw product cooler	39
Sushi cooler 1	41
Sushi cooler 2	40
Main sushi cooler top	41
Noodle cooler	38
Cold bar	40

Food Temperatures	
Description	Temperature (Fahrenheit)
Rice	142
Soups and sauces	158

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
DishmachineServ erstation	chemchem				

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 # 1 Repeated # 4</p> <p>4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): Walk in cooler shelves need cleaned</p>

Observed Non-Critical Violations

Total # 8

Repeated # 4

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Wok area needs carbon, and grease cleaned

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

REPEAT OBSERVATION Outside of several woks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Shelf under the grills need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: All stainless steel areas in the back prep area needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the back freezer needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need cleaned behind the grills, and in the prep areas

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hoods and filters need cleaned, grease.

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