

**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<br>New China                                 | Facility Type<br>Food Service Establishment |                          |
| Licensee Name<br>New China WV INC                          | Facility Telephone #<br>304 262-8188        |                          |
| Facility Address<br>203 Winchester Ave<br>Martinsburg , WV | Licensee Address<br>,                       |                          |
| <b>Inspection Information</b>                              |   |                          |
| Inspection Type<br>Routine                                 | Inspection Date<br>12/06/2018               | Total Time Spent<br>1.53 |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Walk in cooler                | 39                       |
| Wok case                      | 39                       |
| Small fryer case              | 40                       |
| Soda cooler                   | 42                       |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| Fried rice               | 149                      |
| White rice               | 152                      |
| Soups                    | 162                      |
| Sauces                   | 139                      |

| <b>Warewashing Info</b>    |                     |              |              |                |                |
|----------------------------|---------------------|--------------|--------------|----------------|----------------|
| Machine Name               | Sanitization Method | Thermo Label | PPM          | Sanitizer Name | Sanitizer Type |
| 3baysanitizerKitchenbucket | chemchemchem        |              | 50-10050-100 | 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).

| <b>Observed Critical Violations</b> |
|-------------------------------------|
| <b>Total # 0</b>                    |
| <b>Repeated # 2</b>                 |

**Observed Non-Critical Violations**

**Total # 8**

**Repeated # 2**

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

**OBSERVATION:** Need to store wet cleaning towels in sanitized water and not sitting on the table, when not in use

**3-305.12 - FOOD STORED IN PROHIBITED AREAS.**

**OBSERVATION:** Containers of food stored on the floor in the cooler and freezer, must be kept 6 inches off the floor

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

**OBSERVATION:** Food needs re-labeled when taken out of the original containers

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Egg role cooler needs gasket repaired

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

REPEAT OBSERVATION Carbon needs cleaned in the wok area

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION Dry stock shelves need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Outside of the slicer needs cleaned, not in food contact areas

**6-202.15 - OUTSIDE OPENINGS, PROTECTED**

**OBSERVATION:** Back door needs sweeps added to keep insects out

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian

  
lipan

  
Glenn GCO Ondick