

Berkeley CD

Health Department

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 1

PRIORITY FOUNDATION: 0

CORE: 6

TOTAL: 7

ESTABLISHMENT: <u>Oriental Buffet</u>		PERMIT NO.:		DATE: <u>9-9-19</u>	
ADDRESS: <u>110 Hunter Drive</u>		CITY: <u>Indiana</u>		STATE: <u>WV</u> ZIP: <u>25428</u>	
PERSON IN CHARGE/TITLE: <u>x Dong Qiu Chen</u>		TELEPHONE:			
RECEIVED BY (SIGNATURE): <u>x</u>		SANITARIAN (SIGNATURE): <u>Greg Edwards</u>			
INSPECTION TYPE: ROUTINE <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> COMPLAINT <input checked="" type="checkbox"/> OTHER: <input type="checkbox"/>					TIME: <u>1:50 pm</u>
Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections	
		x	4501.11	Walk in door gasket torn - needs replaced	
x		x	6501.13	clean floor, in corner, by freezer	
		x	4901.11	pano need to air dry before stacking	
x		x	6501.12	mop sink needs cleaned - black/grease	
		x	6501.11	Wash station countertop, in past repair Water damage (getting estimates)	
		x	4602.13	clean shelving beneath rice maker	
x	x	x	3302.11	prep unit, raw pork, stored over crockpot	
				* Work with meat in small batches so not sitting out for long periods of time	
				* Ice machine broken - will repair/replace	
				* Buffet temperatures taken in notebook - Please continue	
				* Pest Control - August 28	

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
3 beef sink	12ppm	cold food	35-41°				
		buffets					
Wash station bucket	52ppm						

Reinspection fee
\$75.00

pay within 10 days