

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Chinatown	Facility Type Food Service Establishment	
Licensee Name Wah Fat Restaurant, Inc	Facility Telephone # 304 264-1566	
Facility Address 1280 N Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 03/15/2018	Total Time Spent 1.55

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sushi cooler	
True cooler front	36
Roll cooler	40
Wok cooler top	41
Wok cooler bottom	38
Walk in cooler	38
Front bar cooler	39
Sushi plate	26

Food Temperatures	
Description	Temperature (Fahrenheit)
Back rice	139
Back fried rice	142
Sweet and sour sauce	139
Soup base	152
Fried rice in wok	149
Rice	139
Lo Mein	141
Rice noodles	138
Fried chicken	147
Front sauces	152
Pan fried egg	137
Chicken and mushrooms	148
General Tso chicken	147
Chicken and broccoli	153
Hunan chicken	136
Soups	159
Seafood	146
Mushroom caps	152
Sushi	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baySBarKitchen bucketDishmachinehem	chemchemchemc		5050-100 +200		

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 # 1 Repeated # 5 4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Dishmachine bleach+200

Observed Non-Critical Violations

Total # 12

Repeated # 5

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Sides of the stove need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Legs and bottom shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Wrap drawer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Drystock shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Gaskets need cleaned in back coolers

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Kitchen speedrack needs cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Stainless steel wall at wok line needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Stained ceiling tiles need replaced or repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ansul system needs cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Wok side hoods and filters need cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION The [area] is [describe]. Floors need cleaned behind and under equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceiling vents need cleaned.

Inspection Outcome

Comments

Disclaimer

Person in Charge



tracy lam

Sanitarian



Glenn GCO Ondick