

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name China Star	Facility Type Food Service Establishment	
Licensee Name Ying Restaurant Inc.	Facility Telephone # 304 754-8933	
Facility Address 147 Roaring Lion Drive Hedgesville , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/06/2019	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	36
prep unit-top	35-37
new white refrigerator	39
soda refrigerator	scan 41

Food Temperatures	
Description	Temperature (Fahrenheit)
brown rice	164
red sauce	144 scan
egg drop soup	160
white rice	151 scan

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bleachbucket- wokline3Baybuck ets	chemchemicalch emical		50100	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).

Observed Critical Violations

Total # 4

Repeated # 6

3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): raw shrimp should be stored beneath cooked chicken -walkin

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): 2 knives and can opener stored on magnetic strip not clean

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): clean dishes air drying found not clean

4-703.11 - HOT WATER AND CHEMICAL

This is a critical violation

OBSERVATION: observed employee washing pan and not sanitizing before using

Observed Non-Critical Violations

Total # 18

Repeated # 6

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employees working with food should have hair restrained(pony tail not touching shoulders)

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

OBSERVATION: (CORRECTED DURING INSPECTION): in use tongs should not be hung on water pipe

4-203.11 - TEMPERATURE MEASURING DEVICES, FOOD - ACCURACY

OBSERVATION: Thermometer used in soda cooler reading 28 and scan of unit reading 40/41

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

OBSERVATION: freezer-ice build up around door frame and on floor(heat tape on order)

4-502.13 - SINGLE-SERVICE AND SINGLE-USE ARTICLES, USE LIMITATION

OBSERVATION: (CORRECTED DURING INSPECTION): #10 cans should not be used for in use scoop/fork storage

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: prep unit door gaskets need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: walkin shelving-a few small areas need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION front of wok area table needs cleaned

4-603.16 - RINSING PROCEDURES

OBSERVATION: 3 bay sink needs to be set up with : soapy water to wash, clean water to rinse, and sanitizing water--Observed employees washing pans under running water with no soap and rinsing beneath faucet

5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES

OBSERVATION: outside of back of building needs cleaned-trash.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION discolored ceiling /rust on tiles need to be replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION new caulk needed: vegetable sink, restroom sink and restroom toilet base

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: ceiling light bulb in back of house needs replaced

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: top of soda cooler needs to be dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION restroom-base of toilet and floor need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: all faucet handles and sink drains need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

REPEAT OBSERVATION floor needs cleaned-fryer and behind pork cooker

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

REPEAT OBSERVATION hood and filters need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards