

Berkeley

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: 2

PRIORITY FOUNDATION: 0

CORE: 12

TOTAL: 14

ESTABLISHMENT: CHRISTOWN PERMIT NO.: _____ DATE: 8-1-19
 ADDRESS: Eagle School Rd CITY: Netley STATE: WV ZIP: 25140
 PERSON IN CHARGE/TITLE: X San Ming Cheny owner TELEPHONE: _____
 RECEIVED BY (SIGNATURE): _____ SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-506.12	Floors under & behind equipment.
			6-501.11	STAINED Ceiling tiles need repaired
✓			6-501.11	Flyes observed in walk in cooler
			2-401.11	employee drinks need covered w/ a straw in food prep areas - 1st cu
	✓		6-501.12	Hoods & filters need cleaned - grease
			4-602.11	Walk in cooler straws need check
			4-602.13	Socks racks need cleaned
			6-501.14	Floor needs repaired under back oven
✓			4-602.11	Several bowls need repaired - stored w/in clean
			6-501.12	Dishwasher Doors need cleaned
			6-501.11	3 Bays sink faucet leaking
			6-501.12	Dust above Bulkhead line; Decor Dusty
			6-501.12	Vent covers need DUSTED
			6-501.11	Partition in men's room missing needs repair - MUST POST Food inspection or POST A SIGN INSPECTION for review

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Fryer Sample	41	3 Bay Smt.	50-100	White Rice	135	Hummer Ch	142
Fry Cooler	41F	Dish	50 F	Fresh Veg	141	Home Chkn	137
Walk in	38F	Sushi Top	41F	Spiced Pork	152	Gen. TSO	152
Walk in	39F			Soup	141	Loose Rice	143
				Clabnarey	143	Fried Pot	136

- Every year with permit renewal (By Sun 2020) -
 Must send in certified food manager cert. copy every year.