

**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: 4 PRIORITY FOUNDATION: 1  
CORE: 11 TOTAL: 16

ESTABLISHMENT: New China King PERMIT NO.: \_\_\_\_\_ DATE: 8-6-09  
ADDRESS: 010 CT Home Square CITY: Martinsburg STATE: WV ZIP: \_\_\_\_\_  
PERSON IN CHARGE/TITLE: SHENG H DONG TELEPHONE: \_\_\_\_\_  
RECEIVED BY (SIGNATURE): \_\_\_\_\_ SANITARIAN (SIGNATURE): [Signature]  
INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER: \_\_\_\_\_ TIME: 11:30

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4-602.12	SIDES of Fryers need cleaned (grease)
✓	✓		4-602.12	Work time needs cleaned (carbon build up)
			4-602.13	Work line shelves need cleaned, food hanging down over ready to eat food
			4-602.13	Hoods + Filters need cleaned (grease)
			2-402.11	Hats needed by all food workers
		PF	2-301.15	Fried Aisle Hand Sink needs to be open to use blocked by soda
✓	✓		4-602.13	Dry stock shelves need cleaned
			4-602.11	Hand choppers need cleaned
			4-602.11	Shelves in walk in cooler need cleaned
			4-501.11	STAINLESS steel table rusting need repaired or replaced
			4-501.11	older painted shelves need painted
			6-501.11	Back Door weather seal needs replaced
			3-305.12	Bottles of water + oil need to be stored off the floor
		✓	2-301.14	employee eating & drinking while working without washing hands

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
White rice	136F						
Soup	141F						
Fried rice	136F						



West Virginia Department of Health & Human Resources  
Berkeley Health Department

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OBSERVATION TOTALS: \_\_\_\_\_ PRIORITY: 4 PRIORITY FOUNDATION: 1  
CORE: 11 TOTAL: 16

ESTABLISHMENT: Nachung King PERMIT NO.: \_\_\_\_\_ DATE: 9-6-19  
 ADDRESS: 017 Ct House Bldg CITY: Nutley STATE: WV ZIP: \_\_\_\_\_  
 PERSON IN CHARGE/TITLE: X SHENG H Dong TELEPHONE: \_\_\_\_\_  
 RECEIVED BY (SIGNATURE): X SANITARIAN (SIGNATURE): [Signature]  
 INSPECTION TYPE: ROUTINE  FOLLOW-UP  COMPLAINT  OTHER:  TIME: 1130

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Floors need repaired in several areas in the kitchen
			11-501.12	Cutting board needs bleached
				Complaint - no bugs of any type found at time of inspection
				- must post inspection or use our sign
				- with permit renewal must submit a copy of food safety mgr program must be sent in yearly.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walkin	34						
Walkin	36						