

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Oriental Buffet	Facility Type Food Service Establishment	
Licensee Name Oriental Buffet	Facility Telephone # 304 229-3216	
Facility Address 110 Hovatter Drive Inwood , WV	Licensee Address 110 Hovatter Drive Inwood , WV 25428	
Inspection Information		
Inspection Type Routine	Inspection Date 06/13/2017	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walkin	40
Gibson refrigerator	38
prep unit	35
glass door refrig	35
take out prep	32
ice cream freezer	11 scan

Food Temperatures	
Description	Temperature (Fahrenheit)
white rice	144
yellow rice	150 scan
buffet 1	135-169
buffet 2	116-167
buffet 3	38-54
cold buffet 4	46-51

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkdishmachinew aitstationgrillbucket	chemicalchemicalc hemicalchemical		100501 00100	bleachchlorine 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 # 10

Repeated # 5

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): prep unit-raw meat and shrimp stored over pork wonton and walkin-raw meat stored over cut lettuce

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several items in freezer not covered

3-501.14 - COOLING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): breaded shrimp sitting out at 91d

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): cut cabbage sitting out in hot kitchen-62d

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several sauces on cold buffet not holding 41 or lower-43, 52, 54 and buffet 4 not holding 41 or lower-Ice was all melted-New added

3-501.16 (Hot) - POTENTIALLY HAZARDOUS FOOD, HOT HOLDING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): hot buffet- swt-sour chicken 116-121-Replaced temping 207

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): long handle mixer for sweet-sour chicken stored not clean

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

This is a critical violation

REPEAT OBSERVATION (CORRECTED DURING INSPECTION): several knives stored not clean

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

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): several pans stored over 3 bay sink not clean

4-702.11 - BEFORE USE AFTER CLEANING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): observed employee wiping knife on dirty apron when using

ObservedNon-CriticalViolations

Total # 12

Repeated # 5

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

OBSERVATION: door gasket torn on glass door refrigerator

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

REPEAT OBSERVATION cracked pans should be discarded

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

OBSERVATION: chest freezer needs to be defrosted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: ice cream freezer-door lid and back of unit needs detailed cleaning

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: few underneath areas of shelving in walkin need cleaned-corners

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION sides and front of oven need cleaned

5-501.115 - MAINTAINING REFUSE AREAS AND ENCLOSURES

OBSERVATION: Area outside back door needs cleaned-dump old water, remove trash

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION wall by back door needs repaired and ledge beneath walkin needs repaired

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: area beneath grill needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Wall needs washed by back door and floor corner by freezer

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION wait station-caulk needs cleaned around sink

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

OBSERVATION: hood filters need cleaned

Inspection Outcome

Comments

*Complaint also investigated: Take out food ordered and picked up-2 people came in at the same time for pickup-Food mixed up due to employees thinking the 2 persons were together-Food taken from one bag and placed into 2nd bag-Offer of new food but refused by customer-Refund was given
Talked to owner on what should and shouldn't be done

Person in Charge



Sanitarian



Amy ARE Edwards