

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

No image found with name:  
Berkeley.png. Image files  
needed to be generated.

**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Golden China Le, Inc	Facility Type Food Service Establishment	
Licensee Name Golden China Le, Inc	Facility Telephone # 304 263-1110	
Facility Address 1117 N Queen St Martinsburg , WV	Licensee Address 1117 N Queen St Martinsburg , WV 25404	
<b>Inspection Information</b>		
Inspection Type Follow up	Inspection Date 01/29/2019	Total Time Spent 1.25

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
bubble tea refrig prep unit walkin soda refrig	

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
bleachbucket3bay sinkbleachbucket- back	chemicalchemical chemical				

**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).

<b>Observed Critical Violations</b>
<p><b>Total # 3</b> <b>Repeated # 16</b></p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b> <b>This is a critical violation</b> REPEAT OBSERVATION (<b><i>CORRECTED DURING INSPECTION</i></b>): pans holding spices to be used at wok area for cooking not cleaned since Saturday and sugar pans</p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b> <b>This is a critical violation</b> REPEAT OBSERVATION front grill area-not used today and closed for business yesterday-Left not clean</p> <p><b>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE</b> <b>This is a critical violation</b> REPEAT OBSERVATION (<b><i>CORRECTED DURING INSPECTION</i></b>): spoons and utensils found in food stored in walkin(overnight)</p>

**ObservedNon-CriticalViolations**

**Total # 16**

**Repeated # 16**

**3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): alot of wiping cloths laying out on counters, shelves, etc-Wiping cloths need to be stored in bleach bucket or be dry if for cooking area

**4-101.11 - CHARACTERISTICS - FOOD CONTACT SURFACES EQUIPMENT AND UTENSILS**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): cardboard needs to be discarded behind hot water heater

**4-202.16 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION crates used for food storage in freezer not cleanable

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

REPEAT OBSERVATION can opener blade rusty

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): bubble tea sealing machine needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): inside front microwave needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): all stainless steel shelving needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): sauce buckets need cleaned on outside/lids and shelf where stored

**4-803.11 - SOILED LINENS PROPERLY STORED**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): dirty dishrags need to be stored in a laundry bag for washing-should not be hanging off plumbing pipes beneath sink

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION light globes in hood need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION (***CORRECTED DURING INSPECTION***): area beneath 3 bay sink needs cleaned-drain, floor, pipes

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION shelves holding tools needs to be cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

REPEAT OBSERVATION wok/fryer area-back splash, sides of equipment, walls and floor need cleaned thoroughly

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

REPEAT OBSERVATION (*CORRECTED DURING INSPECTION*): floors need cleaned especially along wall coving-Be sure to clean in all corners

**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS**

REPEAT OBSERVATION walkin floor needs to be cleaned

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

REPEAT OBSERVATION hoods and filters need cleaned-To be cleaned on Sunday

**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

**Total # 25**

**3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT**

This is a critical violation

**OBSERVATION:** cups without handles found in sauce and sugar tubs-spoons with handles needed

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

This is a critical violation

**OBSERVATION:** food must be covered before storing

**3-305.11 - FOOD STORAGE**

**OBSERVATION:** freezer-food should be stored 6" off floor

**3-501.13 - THAWING**

**OBSERVATION:** several pans of meat sitting out -all below 41 degrees-work in small batches and store extra meat in walkin

**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

This is a critical violation

**OBSERVATION:** numerous food items not datemarked

**3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION**

This is a critical violation

**OBSERVATION:** food in walkin found from 1-13 and 1-19

**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER**

This is a critical violation

**OBSERVATION:** bleach bucket reading over 200ppm/100ppm

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

This is a critical violation

**OBSERVATION:** can opener stored not clean

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

This is a critical violation

**OBSERVATION:** prep unit needs to be cleaned inside-top and bottom -thoroughly

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

This is a critical violation

**OBSERVATION:** walkin shelving needs cleaned thoroughly-mold

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

This is a critical violation

**OBSERVATION:** cup holding ice scoop not clean inside

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** bubble tea refrigerator needs cleaned inside and outside

**4-702.11 - BEFORE USE AFTER CLEANING**

This is a critical violation

**OBSERVATION:** observed owner spraying off dishes and then storing-no sanitizer being used nor sinks set up-3 bay sink set up after being told

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

**OBSERVATION:** pans need to air dry before storing

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** womens restroom-toilet seat needs to be tightened

**6-501.111 - CONTROLLING PESTS**

This is a critical violation

**OBSERVATION:** few mouse droppings observed-beneath 3 bay sink and center handsink

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** employee restroom needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** floor and pipe drain beneath front sink sink need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** windows and frames need cleaned-kitchen

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** both restrooms need to be cleaned-ceiling fan, toilets, sinks, etc

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** front handwashing sink needs cleaned(drive thru)

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** ceiling vents and light covers need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** walls need cleaned

**7-102.11 - COMMON NAME**

This is a critical violation

**OBSERVATION:** Working containers holding detergent needs to be properly labeled-detergent and water

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** front unused sink holding drinks needs to be cleaned

**Inspection Outcome**

Permit Reinstated Conditionally – Facility may reopen but a reinspection to verify correction of other violations is required.

**Comments**

Reinspection fee has been paid-\$75.

\*Establishment may reopen and operate-Will reinspect again next week for uncorrected violations

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 02/08/2019

Person in Charge



Sanitarian



**Amy ARE Edwards**