

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: 4
CORE: 9 TOTAL: 15

ESTABLISHMENT: China Spring PERMIT NO.: DATE: January 9, 2020
ADDRESS: 5724 Hammond Mill Rd CITY: Martinsburg STATE: WV ZIP: 26404
PERSON IN CHARGE/TITLE: X knezhenehen TELEPHONE: 304-274-3332
RECEIVED BY (SIGNATURE): X knezhenehen SANITARIAN (SIGNATURE): Dmytro K S
INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 11am

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			4601.11	walk in shelving needs cleaned beneath shelf lines
X			3501.17	ceiling items not date marked (walk in)
X			3602.11	comstock top needs labeled
			4102.11	take out bags not for food storage - freezer
			6501.11	back wall - clean or paint (by freezer)
			6501.11	back hand sink - new sink needed
			6501.11	wall panels behind grill need
			4602.13	prep unit - clean in corners inside ^{stained} top lids
			4501.11	steamer for rice - inside pot shelving wear + needs replaced
X			6501.11	lights over grill/walk need repaired
X			7102.11	dispenser in white jug needs labeled + spill
X	X		3501.16	sweet/sour sauce at 111° - 190° ^{botled} ^{cleaner}
			4602.13	sides of ^{plastic} unit behind pot cooler needs cleaned
			6501.11	restroom - lower wall in men's restroom + outside wall corners + door need repaired (rust)
X	X		3301.11	cap handles down in product - jar with handle up
Past control meeting - observed invoices				

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
prep unit	41	white rice	155	bleach bucket	50	soups	43-147
freezer	10ppm	walk in	34	yellow rice	147/151	sweet/sour	111/190°
				white rice	153		