



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

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: 1 PRIORITY FOUNDATION: 3
 CORE: 7 TOTAL: 11

ESTABLISHMENT: Four Seasons Express PERMIT NO.: DATE: 9/30/2019
 ADDRESS: 901 Foxcroft Ave CITY: Martinsburg STATE: WV ZIP: 25401
 PERSON IN CHARGE/TITLE: Ying Xiao Liu TELEPHONE:
 RECEIVED BY (SIGNATURE): Ying Xiao Liu SANITARIAN (SIGNATURE): Scott Allen
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: TIME: 2:30 pm.

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	Handsink faucet leaking and needs repaired.
			4-602.13	Inside of Traulsen Freezers needs cleaned.
			3-304.14	Wiping cloths need to be stored in sanitizer bucket or solution.
	✓		4-602.11	Clean dishes stored not clean under slicer prep table.
			4-602.13	Inside of microwave needs cleaned.
			6-501.12	Wall behind Grill/Fryers needs cleaned (Grease buildup)
			4-302.12 ^{PF}	Thermometer needed in Left Prep Unit.
			4-501.11	Door Handle on Rice Cooker storage door needs repaired (screw missing)
			4-502.11 ^{PF}	Sushi Case Thermometer needs calibrated reading 45°, but 39° with laser thermometer.
			4-501.11	Water Leaking underneath Prep Unit Right.
			3-501.17 ^{PF}	Sauces need dated for when packaged. (7 Day Hold)

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
Walk-In	38°	Fried Rice	143°	General Tso's	151°		
3-Bay Sink	300ppm	White Rice	150°	Lo Mein	142°		
Prep Right	41°	Egg Drop Soup	152°				
Prep Left	40°	Sushi Case	39°				