

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Chinatown	Facility Type Food Service Establishment	
Licensee Name Wah Fat Restaurant, Inc	Facility Telephone # 304 264-1566	
Facility Address 1280 N Queen St Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 09/20/2017	Total Time Spent 1.68

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sushi cooler	40
True cooler front	41
Roll cooler	39
Wok cooler top	40
Wok cooler bottom	39
Walk in cooler	39
Front bar cooler	41
Sushi plate	26

Food Temperatures	
Description	Temperature (Fahrenheit)
White rice	147
Fries rice	153
Rice soup	139
Front fried rice	140
Front white rice	139
LoMein	148
General Tso chicken	154
Honey chicken	139
Green beans	142
Hunan Chicken	151
Soups	172
Seafood delight	146
Mushroom caps	159
Chicken wings	138

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baySBarKitchenbucketDish machine	chemchemchemchem		5050-100		

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 # 5

Repeated # 5

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Shelves need cleaned above the 3 bay sink, grease

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Clean knife being stored wedges between wall and wok cooler for storage, must use another method for storage

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Flies observed in multiple areas of the unit

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Mouse feces found in the mechanical room, need to retreat this area

7-102.11 - COMMON NAME

This is a critical violation

OBSERVATION: (**CORRECTED DURING INSPECTION**): Working containers of cleaner are not labeled .

Observed Non-Critical Violations

Total # 11

Repeated # 5

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Upper shelves need cleaned

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Main water valve in the mechanical room is leaking needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Broken or stained ceiling tiles need replaced

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Anslu fire suppression system bottle needs cleaned, grease.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need cleaned under server wok area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need repaired in several areas of the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Several ceiling vents need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Gas pipes need cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hood vents need cleaned, grease.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors in sushi area next to the walls and in the corners need cleaned

Inspection Outcome

Comments

Disclaimer

Person in Charge



tracy lam

Sanitarian



Glenn GCO Ondick