

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health  
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

<b>Establishment Information</b>		
Facility Name China Spring	Facility Type Food Service Establishment	
Licensee Name Xue Zhen Chen	Facility Telephone # 304 274-3332	
Facility Address 5724 Hammonds Mill Rd Martinsburg , WV	Licensee Address 5724 Hammonds Mill Rd Martinsburg , WV 25404	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 01/30/2017	Total Time Spent 1.28

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walkin	38
prep unit	32

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
yellow rice	154 scan
broth	173 scan
red sauce	139
white rice	152 scasn
food in prep unit	41-41.5

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkbleachbucket-backbucket-front	chemicalchemicalhemical		10050	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 # 4**

**Repeated # 0**

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

*This is a critical violation*

*REPEAT OBSERVATION (CORRECTED DURING INSPECTION): cup with handle needed for flour*

**3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS**

*This is a critical violation*

*OBSERVATION: (CORRECTED DURING INSPECTION): clean cutting board should not be stored behind faucet at wash sink*

**4-703.11 - HOT WATER AND CHEMICAL**

*This is a critical violation*

*OBSERVATION: 409 not approved for table tops or food contact surfaces*

**7-102.11 - COMMON NAME**

*This is a critical violation*

*OBSERVATION: (CORRECTED DURING INSPECTION): spray bottle of degreaser needs to be labeled*

**Observed Non-Critical Violations**

**Total # 7**

**Repeated # 0**

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

*OBSERVATION: walkin door gasket torn and left side prep unit door -small tear*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: narrow area between deep fryers and wok area needs cleaned*

**4-602.13 - NONFOOD CONTACT SURFACES**

*OBSERVATION: walkin-shelf liners need cleaned or replaced*

**5-205.11 - USING A HANDWASHING SINK**

*OBSERVATION: Hands should be washed in the handsink not the 3 bay sink*

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

*OBSERVATION: stainless behind deep fryer needs to be secured to wall*

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

*OBSERVATION: wall behind cart and wall by door will need to be painted/repainted*

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

*OBSERVATION: floor behind small freezer needs cleaned*

**Inspection Outcome**

**Comments**

\*Good job on date marking and hand washing

Person in Charge

Xue zhen chen

Sanitarian



Amy ARE Edwards