

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b><i>Establishment Information</i></b>		
Facility Name <b>Oriental Buffet</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Dong Qiu Chen</b>	Facility Telephone # <b>304</b>	
Facility Address <b>110 Hovatter Drive Inwood , WV</b>	Licensee Address <b>110 Hovatter Drive Inwood , WV 25428</b>	
<b><i>Inspection Information</i></b>		
Inspection Type <b>Follow up</b>	Inspection Date <b>08/16/2018</b>	Total Time Spent <b>0.67</b>

<b><i>Equipment Temperatures</i></b>	
Description	Temperature (Fahrenheit)
walkin white refrigerator prep unit small prep unit	

<b><i>Warewashing Info</i></b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3baysinkdishmac hinefrontbleachbu cket	bleachchemicalbl each				

**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><i>Observed Critical Violations</i></b>
<b>Total # 0</b> <b>Repeated # 2</b>

<b><i>Observed Non-Critical Violations</i></b>
<b>Total # 3</b> <b>Repeated # 2</b>
<b>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION</b> <b>OBSERVATION:</b> outside of ice cream freezer rusted-Called ice cream company several times-Told that the ice cream freezer is on order
<b>4-602.13 - NONFOOD CONTACT SURFACES</b> REPEAT OBSERVATION front of grill needs cleaned
<b>6-501.13 - CLEANING FLOORS, DUSTLESS METHODS</b> REPEAT OBSERVATION floor needs cleaned beneath grill and fryers and oven

**Corrected Hazards**

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

**Total # 13**

**4-302.12 - TEMPERATURE MEASURING DEVICES**

**OBSERVATION:** probe thermometer needed 0-220 degrees \*Purchased meat thermometer-Need 0-220 degree thermometer

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

**OBSERVATION:** new rice pot for cooker needed-inside coating peeling off pot(has to be ordered from New York)-\*\*On Order

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

**OBSERVATION:** cracked equipment needs to be thrown away and replaced-\*Several new tubs needed

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

**OBSERVATION:** area around center wok broken-needs repaired-\*Ordered repair supplies

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

This is a critical violation

**OBSERVATION:** knives stored on magnetic strip not clean

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

This is a critical violation

**OBSERVATION:** long handled mixer stored not clean

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

This is a critical violation

**OBSERVATION:** inside and outside of grinder not clean

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** walkin door gasket needs cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** area beneath all hot and cold buffets need cleaned

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

**OBSERVATION:** 3 bay sink-right faucet needs repaired and at wok area-dripping \* On order

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

**OBSERVATION:** several broken floor tiles need replaced-behind ice cream freezer, beneath dishmachine, near mop sink and fryers-Need to order

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

**OBSERVATION:** stained and broken ceiling tiles need to be replaced.-On order

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

**OBSERVATION:** black coving needs glued to wall in diningroom-\*\*No duct tape Replace with coving

**Inspection Outcome**

**Comments**

2005 Food Code seen on phone and explained to owner  
\*30 day followup--\$75. reinspection

Disclaimer

Person in Charge



Sanitarian



**Amy ARE Edwards**