

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

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**FOOD ESTABLISHMENT INSPECTION REPORT**

| <b>Establishment Information</b>                          |                                             |                          |
|-----------------------------------------------------------|---------------------------------------------|--------------------------|
| Facility Name<br>Panda Express                            | Facility Type<br>Food Service Establishment |                          |
| Licensee Name<br>Panda Express                            | Facility Telephone #<br>304                 |                          |
| Facility Address<br>4703 Foxcroft Ave<br>Martinsburg , WV | Licensee Address<br>,                       |                          |
| <b>Inspection Information</b>                             |                                             |                          |
| Inspection Type<br>Routine                                | Inspection Date<br>03/05/2018               | Total Time Spent<br>2.12 |

| <b>Equipment Temperatures</b> |                          |
|-------------------------------|--------------------------|
| Description                   | Temperature (Fahrenheit) |
| Walk in cooler                | 40                       |
| Rice steamer                  | 152                      |
| Rice wok cooler               | 39                       |
| Dinner wok cooler             |                          |
| Carry out food line hot       |                          |

| <b>Food Temperatures</b> |                          |
|--------------------------|--------------------------|
| Description              | Temperature (Fahrenheit) |
| Kung po                  | 154                      |
| Fried rice               | 148                      |
| Sauces                   | 138                      |
| Noodles                  | 149                      |
| Beef                     | 169                      |

| <b>Warewashing Info</b> |                     |              |                    |                |                |
|-------------------------|---------------------|--------------|--------------------|----------------|----------------|
| Machine Name            | Sanitization Method | Thermo Label | PPM                | Sanitizer Name | Sanitizer Type |
| 3baysinkLinebucket      | chemchem            |              | 200-3002<br>00-300 | quatquat       |                |

**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 # 2**

**Repeated # 3**

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

**This is a critical violation**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Employee observed placing a wisk back on the clean rack after only rinsing wisk off, even when not used. Equipment even not used must be wash, rinsed and sanitized after sitting on an unclean surface.

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

**This is a critical violation**

**OBSERVATION:** Walk in cooler shelves need cleaned, old food stuffs hanging from rails

**Observed Non-Critical Violations**

**Total # 19**

**Repeated # 3**

**4-302.12 - TEMPERATURE MEASURING DEVICES**

**OBSERVATION: (CORRECTED DURING INSPECTION):** No thermometer in the rice case,

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Meat wok case, not in operation at time of inspection, needs repaired

**4-502.11 - GOOD REPAIR AND CALIBRATION**

**OBSERVATION:** Gaskets need repaired on the rice case, torn

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Sides of the fryer needs cleaned, grease

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Outside if the rice cookers need cleaned

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

**OBSERVATION:** Condiment packet holders need cleaned inside

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

**OBSERVATION:** Gaskets need cleaned on all cases on the wok line

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

**OBSERVATION:** Inside sauce bag tubs need cleaned

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

**REPEAT OBSERVATION** Prep stainless steel shelves need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Grill stand needs cleaned

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

REPEAT OBSERVATION Clean stainless steel pans are being stored or stacked without being air-dried first..

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

**OBSERVATION:** Floor needs repaired by drain on the wok line

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

REPEAT OBSERVATION Missing ceiling tile above prep area needs replaced.

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

**OBSERVATION:** Hood need repaired, wall/hood caulking has worn away and the wall is pulling from the hood creating an area for grease to build on the outside of the hood in the wall..

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

**OBSERVATION:** Timer on the wok line needs open wires repaired, exposed wires

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floor drain under the customer drink station needs cleaned, mold

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Walk in freezer floor needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floors behind and under equipment needs cleaned in several areas of the unit.

**7-201.11(A) - SEPARATION OF TOXIC MATERIALS BY SPACING**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Multiple spray bottles stored with carry-out containers, all chemicals must be stored away from food or any items that can hold or serve food

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge

Sanitarian



**hilary Werdebaugh**



**Glenn GCO Ondick**