

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Red Lantern	Facility Type Food Service Establishment	
Licensee Name Jian Tan Chen	Facility Telephone # 304	
Facility Address 44 Worchester Drive Falling Waters , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 11/06/2017	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In	36
Leader Prep Unit	37
Rice	157
Soup	167
Leader 3-Door Prep	51
Pepsi	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
BleachBucketDishMach ine	ChemicalChemic al		10050	ChlorineChlorine	

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
<p>Total # 5 Repeated # 0 3-302.11 - PACKAGED AND UNPACKAGED FOOD - SEPARATION, PACKAGING, AND SEGREGATION This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Raw meat/seafood stored above ready to eat food or above food with a lower final cooking temperature. 3-501.14 - COOLING This is a critical violation OBSERVATION: 3-Door Leader Prep unit temperature is 51. Inside thermometer is reading 47. All product discarded from prep unit 4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Clean dishes stored not clean 4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation OBSERVATION: Shelving in Walk-In refrigerator needs cleaned (mold) 4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Ice chute for soda machine needs cleaned (mold)</p>

Observed Non-Critical Violations

Total # 8

Repeated # 0

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employees noted working in food preparation/cooking area without a hair restraint.

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

OBSERVATION: Water laying in bottom of 3-Door Leader prep unit. (hose clogged/problem??)

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

OBSERVATION: Rice storage container lid needs replaced/repared (1 provided is not the correct size)

4-603.16 - RINSING PROCEDURES

OBSERVATION: Observed employee wash cleaver and rinse, no sanitize and hang on magnet strip to dry. ed to wash, rinse, sanitize plates/utensils

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

OBSERVATION: Clean pans/dishes are being stored or stacked without being air-dried first..

6-202.15 - OUTSIDE OPENINGS, PROTECTED

OBSERVATION: (CORRECTED DURING INSPECTION): The front dining area doors are propped open allowing entrance of insects and rodents.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Metal/Wooden shelf for rice storage container needs repaired/replaced.

6-501.114 - MAINTAINING PREMISES, UNNECESSARY ITEMS AND LITTER

OBSERVATION: Old equipment on outside of building needs discarded or put into storage

Inspection Outcome

Comments

Disclaimer

Person in Charge



Jan Chen

Sanitarian



Keith Allison