

**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>Evergreen</b>	Facility Type <b>Food Service Establishment</b>	
Licensee Name <b>Ji, Jian Ming</b>	Facility Telephone # <b>304 229-6595</b>	
Facility Address <b>741 Middleway Pike Inwood , WV</b>	Licensee Address <b>,</b>	
<b><i>Inspection Information</i></b>		
Inspection Type <b>Routine</b>	Inspection Date <b>02/22/2018</b>	Total Time Spent <b>1.25</b>

<b><i>Equipment Temperatures</i></b>	
Description	Temperature (Fahrenheit)
Walk-In	36
Roper	41
Beverage Air Prep Unit	38-36
Soup	146
Rice	146

<b><i>Warewashing Info</i></b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bucket	Chemical		50	Chlorine	

**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 # 6**

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

**This is a critical violation**

**OBSERVATION:** Observed employee scoop rice with bowl without handle (preparing to-go order) .

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION: (*CORRECTED DURING INSPECTION*):** Meat cleaver stored between prep tables

**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

**This is a critical violation**

**OBSERVATION:** Shelving above 3-Bay sink needs cleaned (grease)

**6-501.111 - CONTROLLING PESTS**

**This is a critical violation**

**OBSERVATION:** Mouse droppings beside Frigidaire chest freezer in back storage area

**ObservedNon-CriticalViolations**

**Total # 11**

**Repeated # 6**

**2-402.11 - HAIR RESTRAINTS**

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

**3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD**

REPEAT OBSERVATION Meats in chest freezer/Artic Air freezer need labeled (pork/beef/chicken)

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tracking on Gibson (drink) refrigerator needs cleaned

**6-301.12 - HAND DRYING PROVISION**

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): No papertowels available at handsink for hand drying.

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

**OBSERVATION:** Screen on screen door needs replaced/repared (pulling away from door) Duct tape not approved

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

**OBSERVATION:** Valve on steam table leaking and needs repaired

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

**OBSERVATION:** Outside storage room needs cleaned and organized

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

REPEAT OBSERVATION Black milk crates need cleaned (recommend not using) Very hard to keep clean..

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

REPEAT OBSERVATION Floors in corners and under equipment need cleaned (food build-up)

**6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION**

REPEAT OBSERVATION Hood needs cleaned (grease)

**6-501.16 - DRYING MOPS**

REPEAT OBSERVATION (**CORRECTED DURING INSPECTION**): Mops need to air dry

**Inspection Outcome**

**Comments**

Person in Charge



**Qiu Lin**

Sanitarian



**Keith Allison**