

FOOD ESTABLISHMENT INSPECTION REPORT

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 72 hours of Priority items and 10 calendar days for Priority Foundation items or HACCP Plan deviations. (§ 64 C.S.R. 17-3.1.j.)

OBSERVATION TOTALS

PRIORITY: 14
CORE: 17

PRIORITY FOUNDATION: 5
TOTAL: 36

ESTABLISHMENT: Red Lantern PERMIT NO.: _____ DATE: 7/17/21
 ADDRESS: 44 Worcester Ave CITY: Falling Waters STATE: WV ZIP: 25419
 PERSON IN CHARGE/TITLE: CHRISTIAN TAYLOR TELEPHONE: _____
 RECEIVED BY (SIGNATURE): CHRISTIAN TAYLOR SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1200 PM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.11	shelves by soda machine need edges repainted (cleanable surface)
			6-301.12 ^{PF}	Paper towels are needed at handwashing sink soda machine.
			3-301.11	personal drinks cannot be used with open lids in food prep area
✓			4-602.11	Ice machine needs cleaned (mold)
			4-602.13	PEPSI: Cooler needs cleaned - Food crumbs in bottom
			3-501.17	Food needs labeled when removed from original containers
			3-501.17 ^{PF}	Food items need dates when removed or preped from original containers
✓			4-602.11	clean/drying area for dishes cannot be used for food prep.
✓	✓		3-501.19	Food in PEPSI cooler is out of temp. (42°F)
✓			4-501.12	Dishwasher not reaching sanitizing temperature (dishes not being sanitized)
			3-305.13	walk in freezer can not have food stored directly on floor

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
PEPSI cooler	42						
walk in freezer	23.5						
dishwasher	200PPM						

3-TEMP THERMOLABEL®
 Square turns black as temperature is reached
 150°F 65.6°C
 160°F 71°C
 170°F 77°C
TL3-150

3-TEMP THERMOLABEL®
 Square turns black as temperature is reached
 150°F 65.6°C
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Dishwasher

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OBSERVATION TOTALS

PRIORITY: 14
CORE: 14

PRIORITY FOUNDATION: 5
TOTAL: 36

ESTABLISHMENT: Red Lantern PERMIT NO.: _____ DATE: 7/7/21
 ADDRESS: 44 worchester ave CITY: Falling waters STATE: WV ZIP: 25419
 PERSON IN CHARGE/TITLE: CHIZU JIUN TAN TELEPHONE: _____
 RECEIVED BY (SIGNATURE): CHIZU JIUN TAN SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1200 PM

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
	✓		4-602.13	seals need cleaned on walkin freezer
	✓		4-501.114	no sanitizer for 3bay sink
	✓		4-602.13	whirlpool freezer need seals cleaned
	✓		3-302.11	Food in whirlpool freezer needs covered - open items & bags (meat)
✓	✓		3-302.11	Flower cannot be stored under 3bay sink and by cleaning chemicals
	✓		4-602.11	can opener needs cleaned
	✓		3-602.11 ^{PF}	items on prep area shelves need to be clearly labeled.
✓	✓		3-302.11	Food in walkin Refrigerator need to be covered.
			3-602.11 ^{PF}	Food in walkin cooler need to be in there original container or relabeled
			3-501.17 ^{PF}	Preped Food in coolers need to be dated
			4-602.13	walkin Fridge needs door seals cleaned
	✓		6-5d.114	old equipment & trash need removed
			3-304.11	DIRTY utensils stored over "turbo air" Food prep area.
			4-602.11	Cutting boards need cleaned/resurfaced.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM
whirlpool Fridge	21.0						
walkin Fridge	40.0						
Colloys	40.0						

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OBSERVATION TOTALS

PRIORITY: 14

PRIORITY FOUNDATION: 5

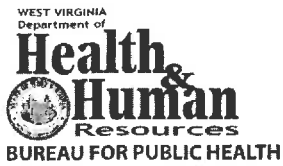
CORE: 17

TOTAL: 36

ESTABLISHMENT: Red Lantern PERMIT NO.: _____ DATE: 7/7/21
 ADDRESS: 44 worchester ave CITY: Falling waters STATE: wv ZIP: 25419
 PERSON IN CHARGE/TITLE: CELESTIA TAYLOR TELEPHONE: _____
 RECEIVED BY (SIGNATURE): CELESTIA TAYLOR SANITARIAN (SIGNATURE): [Signature]
 INSPECTION TYPE: ROUTINE FOLLOW-UP COMPLAINT OTHER: _____ TIME: 1200

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
			6-501.12	Floors need cleaned in kitchen
			4-202.16	Cardboard can not be used as shelving
			4-602.13	area under Rice cooker needs cleaned
			3-602.11	Foods at Grill need labeled & covered (items in sugar red color)
✓	✓		3-304.11	Cannot share spoons between cooking items (each needs their own scoop)
✓	✓		4-602.11	Tongs on water pipes
✓	✓		4-602.11	Labels & Frying pans stored directly on egg crates in corner by Grill
✓	✓		4-602.11	Dirty utensils stored hanging by stand above freezer
✓	✓		3-304.11	aprons hung over monosodium Glutamate
			7-101.11	unlabeled spray bottle (sanitizer?) all chemicals need labeled
			2-102.11	warewasher sanitization demonstration was unable to show.
✓	✓		4-602.11	knives stored over dirty dishes & handwashing sink

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM



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

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OBSERVATION TOTALS PRIORITY: 14 PRIORITY FOUNDATION: 5
CORE: 17 TOTAL: 36

ESTABLISHMENT: <u>Red lantern</u>		PERMIT NO.:	DATE: <u>7/7/2021</u>
ADDRESS: <u>41 Worcester Ave</u>		CITY: <u>Falling Waters</u>	STATE: <u>WV</u> ZIP: <u>2549</u>
PERSON IN CHARGE/TITLE:		TELEPHONE:	
RECEIVED BY (SIGNATURE):		SANITARIAN (SIGNATURE):	
INSPECTION TYPE: ROUTINE <input type="checkbox"/> FOLLOW-UP <input checked="" type="checkbox"/> COMPLAINT <input type="checkbox"/> OTHER: <input type="checkbox"/>			TIME: <u>1200 PM</u>

Corrected	Priority	Repeat	Code Reference	Violation Description/Remarks/Corrections
				* All priority items must be corrected prior to reopening
				* ESTABLISHMENT closed.
				Call 304-267-7130 when ready.
				\$75 Reinspection Fee.

Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM	Unit/Location/Item	Temp/PPM