WEST VIRGINIA DEPARTMENT OF HEALTH AND HUMAN RESOURCES

Berkeley HEALTH DEPARTMENT

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 10 calendar days for critical items (§ 8-405.11) or 90 days for noncritical items (§ 8-406.11).

NUMBER OF VIOLATIONS: CRITICAL 5 **NONCRITICAL** 13 **TOTAL** 18

ESTABLISHMENT: Oriental Buffet	**PERMIT NO.:**	**DATE:** 12/3/2009
ADDRESS: PO Box 1181	**CITY:** Inwood **STATE:** WV	**ZIP:** 25428
PERSON IN CHARGE / TITLE: X WANG SHAO YAN		**TELEPHONE:** (304) 229-3216
RECEIVED BY (SIGNATURE): X WANG SHAO YAN	**SANITARIAN (SIGNATURE):** Amy Edwards	
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:		**TIME:** 10:45 AM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
	X	X	4-501.11	Good Repair and Proper Adjustment - walk-in shelving rusty	
			4-501.11	Good Repair and Proper Adjustment - walk-in flooring rusty-in poor repair	
X	X	X	4-602.11	Food-Contact Surfaces and Utensils* - pans stored not clean	store if not being used
			6-501.12	Cleaning, Frequency/Restrictions - splash area underneath sink needs cleaned	
X	X	X	4-602.11	Food-Contact Surfaces and Utensils* - mixer attachment & scoop stored not clean	
X			6-501.111	Controlling Pests* - roaches Currently being treated 11-19/Call for further treatment	
			4-501.12	Cutting Surfaces - red cutting board needs replaced	
X			3-501.17	Ready-to-Eat Food, Dating* - date mark all foods(yesterday)-all other date marking good	
X	X	X	4-602.11	Food-Contact Surfaces and Utensils* - slicer needs cleaned thoroughly	
		X	4-602.13	Nonfood-Contact Surfaces - container holding bag of mushrooms needs cleaned inside	
	X		6-501.14	Clean. Vent. Sys., Prev. Discharge - hood filters/drip pan need cleaned	
			6-501.12	Cleaning, Frequency/Restrictions - wall/pipes behind cooker need cleaned	
			6-501.12	Cleaning, Frequency/Restrictions - side of Coke machine needs cleaned	
	X		4-901.11	Equipment and Utensils, Air-Drying - pans need to air dry before storing	
			3-304.15	Gloves, Use Limitation - disposable gloves should be thrown away after using	
			4-501.11	Good Repair and Proper Adjustment - grey tub used for noodles in poor repair	
			6-501.11	Repairing - storeroom floor needs cleaned underneath lowest shelf	
			6-501.12	Cleaning, Frequency/Restrictions - area between fryer & stove needs cleaned	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
walk-in	38	3 bay sink	100 ppm	3 door refrig	30	prep unit	41
dishwasher	100 ppm	soups	177/154	dining room bucket	100 ppm	pudding	36.5
dressing	36	hot buffet temps good					