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 8 **NONCRITICAL** 18 **TOTAL** 26

ESTABLISHMENT: Stirfry 88	**PERMIT NO.:**		**DATE:** 12/21/2009
ADDRESS: 800 Foxcroft Ave-Mtbg Mall	**CITY:** Mtbg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: X Jing LI		**TELEPHONE:** (304) 260-0688	
RECEIVED BY (SIGNATURE): X Jing Li	**SANITARIAN (SIGNATURE):** Amy Edwards		
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:			**TIME:** 02:04 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			6-501.12	Cleaning, Frequency/Restrictions - floor needs cleaned behind flour bin & under 3 bay sink	
X	X		3-304.11	Food Contact with Soiled Items* - 3 bay sink must be thoroughly cleaned & sanitized after chicken prep	
			4-501.12	Cutting Surfaces - prep unit cutting board needs bleached or replaced	
			4-501.18	Warewashing, Clean Solutions - dish water should be changed frequently/when dirty	
X		X	4-602.11	Food-Contact Surfaces and Utensils* - hand can opener needs cleaned	
			6-501.14	Clean. Vent. Sys., Prev. Discharge - hood filters need cleaned	
X		X	4-703.11	Methods-Hot Water and Chemical* - wok with wiping cloth in water not approved cleaning method	
X	X	X	3-301.11	Contamination from Employees' Hands* - cup with handle needed for bulk rice(dry)	
			4-602.13	Nonfood-Contact Surfaces - outside of storage buckets need cleaned	
X		X	4-602.11	Food-Contact Surfaces and Utensils* - cutting board/pans stored beneath prep table not clean	
			6-501.12	Cleaning, Frequency/Restrictions - 3 tier cart needs cleaned	
			4-602.13	Nonfood-Contact Surfaces - bulk storage racks need cleaned	
			4-901.11	Equipment and Utensils, Air-Drying - pans need to air dry before stacking/storing	
			6-501.11	Repairing - area behind 3 bay sink needs painted	
			6-501.114	Unnecessary Items and Litter - unused knives should be stored	
			4-301.12	Warewashing, Sink Requirements - sink stopper needed for 3 bay sink	
			6-501.11	Repairing - single sink faucet needs repaired-could be used for other purposes if working	
			6-501.11	Repairing - caulk needed behind single sink	
X		X	4-602.11	Food-Contact Surfaces and Utensils* - cutting boards stored greasy	
		X	3-302.12	Containers Identified/Common Name - tubs with dry products need re-labeled	
X			3-304.11	Food Contact with Soiled Items* - sink rinse water should be kept clean-rinsing out wiping cloths not approved	
			6-501.12	Cleaning, Frequency/Restrictions - walk-in fan covers need cleaned	
			4-501.11	Good Repair and Proper Adjustment - walk-in shelving rusty (beneath fans)	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
freezer	-8	sanitizer bucket	50 ppm	3 bay sink	50 ppm	prep unit	39
brown rice	136.5 scan	walk-in	41	front area bucket	50 ppm	white rice	136 scan
stir fry	154/160	pork	170				

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ADDRESS: 800 Foxcroft Ave-Mtbg Mall	**CITY:** Mtbg	**STATE:** WV	**ZIP:** 25401
PERSON IN CHARGE / TITLE: JING LI		**TELEPHONE:** (304) 260-0688	
RECEIVED BY (SIGNATURE): Jingli	**SANITARIAN (SIGNATURE):** Amy Edwards		
INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER:			**TIME:** 02:04 PM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
X			4-602.11	Food-Contact Surfaces and Utensils* - walk-in shelving needs cleaned(area beneath fans)	
			6-501.12	Cleaning, Frequency/Restrictions - corner wall by mop sink needs cleaned(cleaning tools storage)	
			6-501.11	Repairing - stained ceiling tiles need replaced	
				*Will reinspect for violation corrections the first week of January	$

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