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 11 **NONCRITICAL** 22 **TOTAL** 33

ESTABLISHMENT: Beijing Sushi LLC **PERMIT NO.:** **DATE:** 1/7/2010

ADDRESS: 901 Foxcroft Ave **CITY:** Mtbg **STATE:** WV **ZIP:** 25401

PERSON IN CHARGE / TITLE: x Mindy Chiang **TELEPHONE:** (304) 260-0889

RECEIVED BY (SIGNATURE): x Mindy **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
			4-602.13	Nonfood-Contact Surfaces - cart holding noodles needs cleaned	
X			3-302.11	Separation/Packaging/Segregation* - food not covered in prep units(overnight)	
X			4-601.11	Clean Sight/Touch-No Accum/Encrust.* - utensils should not be left in food (overnight)	
X	X		4-601.11	Clean Sight/Touch-No Accum/Encrust.* - inside both prep units needs cleaned-top & bottom areas	
			4-501.11	Good Repair and Proper Adjustment - right prep unit- gasket torn on left side door	
			4-501.12	Cutting Surfaces - cutting board stained on sushi prep unit-one piece unit & can't be removed	?
			4-602.13	Nonfood-Contact Surfaces - table holding sushi rice pot needs cleaned	
	X		6-501.11	Repairing - sushi unit-water laying in bottom of unit	
		X	3-304.12	In-Use Utensils/Between-Use Storage - rice scoop must be stored in dry container or running water	
			6-501.12	Cleaning, Frequency/Restrictions - handsink should be cleaned before leaving at night	
			6-501.12	Cleaning, Frequency/Restrictions - table holding rice pots-outside of doors need cleaned	
X		X	4-601.11	Clean Sight/Touch-No Accum/Encrust.* - scoops in dry products not clean	
			6-501.14	Clean. Vent. Sys., Prev. Discharge - hood-area where filters meet & drip pan needs cleaned	
X			3-301.11	Contamination from Employees' Hands* - hands need washed & gloves changed between tasks	
			6-501.11	Repairing - hot water faucet broken at 3 bay sink Needs replaced	
			6-501.11	Repairing - floor under stove/grill needs cleaned	
			6-501.11	Repairing - 2 bay sink-new caulk needed	
			6-501.12	Cleaning, Frequency/Restrictions - 3 bay sink-caulk black-clean or replace	
X	X		4-601.11	Clean Sight/Touch-No Accum/Encrust.* - slicer needs cleaned thoroughly	
X		X	4-601.11	Clean Sight/Touch-No Accum/Encrust.* - grinder stored not clean	
			4-602.13	Nonfood-Contact Surfaces - spice shelf needs cleaned	
X		X	4-601.11	Clean Sight/Touch-No Accum/Encrust.* - inside utensil bins not clean	
	X		6-501.12	Cleaning, Frequency/Restrictions - wall behind handsink needs cleaned	

Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM	Unit / Location / Item	Temp / PPM
walk-in	36	both prep units	38	white rice	143	3 bay sink	200 ppm
bucket	200 ppm	broccoli stir fry	149	chicken	141		

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ESTABLISHMENT: Beijing Sushi LLC **PERMIT NO.:** **DATE:** 1/7/2010

ADDRESS: 901 Foxcroft Ave **CITY:** Mtbg **STATE:** WV **ZIP:** 25401

PERSON IN CHARGE / TITLE: Minty Chiu **TELEPHONE:** (304) 260-0889

RECEIVED BY (SIGNATURE): Minty Chiu **SANITARIAN (SIGNATURE):** Amy Edwards AE

INSPECTION TYPE: (ROUTINE) FOLLOW-UP COMPLAINT OTHER: **TIME:** 10:45 AM

Critical	Repeat	Corrected	Code Reference	Violation Description / Remarks / Corrections	Comment
			6-501.12	Cleaning, Frequency/Restrictions - walk in floor needs cleaned	
X	X		3-101.11	Safe/Unadult./Honestly Presented* - date marking-not consistent...many products dated but others not dated	
			6-501.12	Cleaning, Frequency/Restrictions - floor needs cleaned beneath back area storage racks	
			4-602.13	Nonfood-Contact Surfaces - broiler pan needs cleaned	
			5-501.116	Cleaning Receptacles - trash can lids need cleaned	
			4-901.11	Equipment and Utensils, Air-Drying - pans must air dry before storing	
X		X	7-102.11	Working Containers, Common Name* - spray chemical bottles need to be labeled	
	X		6-501.12	Cleaning, Frequency/Restrictions - wall ledge over 3 bay sink needs cleaned	
			3-304.12	In-Use Utensils/Between-Use Storage - brown bags under noodle bag not approved (if for grease, must be clear	
X			2-401.12	Discharges-Eye, Nose, Mouth* - new employee sneezing and not covering his mouth(explained to him)	
				*arrived on site before employees and observed how things were left from previous night	
				**Will reinspect tomorrow at 11am (if snow, will reinspect Monday) for critical violations	
				May correct any other violations if time	

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