

301 IVEN AVENUE WAYNE, PA 19087 610-688-5600

# **Retail Food Facility Inspection Report**

Facility: MARGARET KUO'S Facility ID: 74662 Owner: KUDO GROUP LLC Address: 175 E LANCASTER AV City/State: WAYNE PA Zip: 19087 County: Delaware Region: Region 7 Phone: (610) 688-7200

Insp. ID: 802861 Insp. Date: 7/7/2020 Insp. Reason: Regular No. of Risk Factors: 3 No. of Repeat Risk Factors: 0 Overall Compliance: IN

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN =	= In Compliance, OUT = Out of Compliance, $N/O = N$	lot Observed	d, N/A =	Not Applica	ble, C = Corrected On S	Site, R = Repeat Vio	lation
	Supervision				Protection From Con	tamination	
1. Per	rson in charge present, demonstrates knowledge, &	In	14.	Food separa	ted & protected		Out
per	rforms duties		15.	Food-contac	t surfaces: cleaned & saniti	ized	In
	Employee Health		16.	16. Proper disposition of returned, previously served,			
	anagement, food employee & conditional food employee owledge, responsibilities & reporting	In	reconditioned, & unsafe food Time/Temperature Control for Safety				
3. Pro	oper use of restriction & exclusion	In	17. Proper cooking time & temperatures				
4. Pro	ocedure for responding to vomiting & diarrheal events	In	18. Proper reheating procedures for hot holding			In N/C	
	Good Hygienic Practices	-			ng time & temperatures	·-·····9	N/C
5. Pro	oper eating, tasting, drinking, or tobacco use	In			olding temperatures		In
	discharge from eyes, nose, & mouth	In		· ·	nolding temperatures		Out
	Preventing Contamination by Hands				marking & disposition		Out
7 Har	ands clean & properly washed	In			ıblic health control: procedu	ures & records	N/C
	bare hand contact with RTE food or a pre-approved	In		<u> </u>	Consumer Advi		
	ernate method properly followed		24.	Consumer a	dvisory provided for raw / u	ndercooked foods	In
9. Ade	lequate handwashing sinks properly supplied & accessible	In			Highly Susceptible P		
	Approved Source		25	Pasteurized	foods used; prohibited food	•	N/A
10. Foo	od obtained from approved source	In	20.		ood/Color Additives & To		14//
11. Foo	od received at proper temperature	N/O	200				N/A
12. Foo	od in good condition, safe, & unadulterated	In			es: approved & properly us		
	equired records available: shellstock tags, parasite struction	In	Toxic substances properly identified, stored & used; held for retail sale, properly stored				
			1	C	Conformance with Approv	ied Procedures	
		OOD RETAI	L PRAC	oxygen pack	with variance, specialized paging criteria or HACCP pl	process, reduced an	N/A
	GOOd Retail Practices are preventative measures to		L PRAC	oxygen pack	with variance, specialized paging criteria or HACCP place.	process, reduced an jects into foods.	N/A
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Signature 7/7/2020 Tim (Signature on File) 7/7/2020 Kathryn Carlomagno 7/7/2020 11:00 AM 11:40 AM Kathnyn avengro



### **Radnor Township**

301 IVEN AVENUE WAYNE, PA 19087 610-688-5600

## **Retail Food Facility Inspection Report**

Facility: MARGARET KUO'S Facility ID: 74662

Owner: KUDO GROUP LLC
Address: 175 E LANCASTER AV
City/State: WAYNE PA

Zip: 19087 County: Delaware Region: Region 7

Phone: (610) 688-7200

Insp. ID: 802861 Insp. Date: 7/7/2020 Insp. Reason: Regular No. of Risk Factors: 3 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS													
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp					
Chicken	Walk-In Cooler	41°F	Rice	Hot-Hold Unit	154°F	Other	Walk-In Freezer	4°F					
Other	Freezer	26°F	Soup	Hot-Hold Unit	154°F			0					

#### **OBSERVATIONS AND CORRECTIVE ACTIONS** Violations cited in this report must be corrected within the timeframes below Violation of Code Comment **Correct By Date** Repeat Violation Item Number 14. 3 - 302.11 Food in the fridge near the cook line area stored open with no covering. 21. 3 - 501.16(A2) Sushi fridge upstairs is not holding temperature of 41 degrees or below. (B) 22. 3 - 501.17 Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the fridge near cook line and in walk-in fridge in basement, is not being date marked. 37. 6 - 501.111 Gnats found in downstairs kitchen area. 38. 3 - 305.11 Observed onions stored directly on the floor in \* area, rather than 6 inches off of the floor as 47. 4 - 302.14 Food Employee is not using available sanitizer test strips or test kit to determine sanitizer concentration. 48. 4 - 602.13 Ceiling tiles in first floor kitchen, carpet in the basement, and drains in basement kitchen, Nonfood contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.

### **PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and all violations will be corrected within 3 days.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.

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