



**Retail Food Facility Inspection Report**

Facility: MARGARET KUO'S INC Facility ID: 128593  
 Owner: WARREN KUO  
 Address: 389 W LANCASTER AVE  
 City/State: Wayne PA  
 Zip: 19087 County: Delaware Region: Region 7  
 Phone: (215) 880-0703

Insp. ID: 808010  
 Insp. Date: 8/5/2020  
 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**

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
 Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	In
<b>Employee Health</b>		15. Food-contact surfaces: cleaned & sanitized	In
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	In
<b>Good Hygienic Practices</b>		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	Out, C	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	Out, C
<b>Preventing Contamination by Hands</b>		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	Out, C	22. Proper date marking & disposition	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	In	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	<b>Food/Color Additives &amp; Toxic Substances</b>	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	In
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		<b>Conformance with Approved Procedures</b>	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
<b>Food Temperature Control</b>		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment &amp; Vending</b>	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	Out	48. Non-food contact surfaces clean	In
<b>Food Identification</b>		<b>Physical Facilities</b>	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

**FOOD EMPLOYEE CERTIFICATION**

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
8/5/2020	Tim Gong (No Sign Policy)		8/5/2020	Marie Carbonara	<i>Marie Carbonara</i>	8/7/2020	9:35 AM	10:01 AM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	Hot-Hold Unit	99°F	dumplings	Hot-Hold Unit	104°F	Other	Refrigerator	40°F

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
5.	2 - 401.11	Food Employee observed eating or tasting food in the kitchen area and while serving a customer.-COS		
7.	2 - 301.14	Food Employee observed changing tasks that may have contaminated hands without a proper handwash in-between, eating food and serving customers food.-COS		
20.	3 - 501.16(A1)	All food was held at 99-104 °F, in the warming case area, rather than 135°F or above as required.Food discarded on site, warming case adjusted to maintain food at 135 degrees F or greater.-COS		
35.	4 - 302.12	Thermometers or working thermometers for ensuring proper temperatures of food are not available or readily accessible. None noted in refrigerator, cold display, warm display or on cook line.		

**PUBLISHED COMMENTS**

Correct violations within 3 days, with exception of critical violations that were corrected immediately and onsite. Violations not corrected by first follow up inspection may result in additional fines or fees.

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