



Retail Food Facility Inspection Report

Facility: LITTLE BASIL Facility ID: 128592
Owner: SHI FENG DONG
Address: 906 CONESTOGA RD
City/State: Bryn Mawr PA
Zip: 19010 **County:** Delaware **Region:** Region 7
Phone: (609) 802-1337

Insp. ID: 655981
Insp. Date: 1/31/2018
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	Out
Employee Health		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	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	N/O	20. Proper hot holding temperatures	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out
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/O
9. Adequate handwashing sinks properly supplied & accessible	Out, C	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	N/A
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		Conformance with Approved Procedures	
		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	Utensils, Equipment & Vending	
Food Temperature Control		44. Single-use/single-service articles: properly stored & used	In
32. Proper cooling methods used; adequate equipment for temperature control	In	45. Gloves used properly	In
33. Plant food properly cooked for hot holding	In	Physical Facilities	
34. Approved thawing methods used	In	49. Hot & cold water available; adequate pressure	In
35. Thermometers provided & accurate	In	50. Plumbing installed; proper backflow devices	In
Food Identification		51. Sewage & waste water properly disposed	In
36. Food properly labeled; original container	Out	52. Toilet facilities: properly constructed, supplied, cleaned	In
Prevention of Food Contamination		53. Garbage/refuse properly disposed; facilities maintained	In
37. Insects, rodents & animals not present	Out	54. Physical facilities installed, maintained, & clean	In
38. Contamination prevented during food preparation, storage & display	Out	55. Adequate ventilation & lighting; designated areas used	In
39. Personal cleanliness	Out		
40. Wiping cloths: properly used & stored	In		
41. Washing fruit & vegetables	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
1/31/2018	Jan Dong (Signature on File)		1/31/2018	Kathryn Carlomagno	<i>Kathryn Carlomagno</i>	2/1/2018	1:30 PM	2:30 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rice	Hot-Hold Unit	160°F	Soup	Hot-Hold Unit	160°F	Shrimp	Bain Marie	41°F
Vegetable	Walk-In Cooler	42°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
9.	6 - 301.11	The handwash sink in the food prep area does not have single use towels, continuous towels, or air drying device.		
9.	5 - 205.11	The handwash sink in the food prep area was blocked and not accessible at all times for employee use.		
14.	3 - 302.11	Food stored open with no covering.		
14.	3 - 302.11	Several raw animal foods were stored above ready to eat foods.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, is not being date marked.		
36.	3 - 302.12	Food storage containers are not labeled with the common name of the food.		
37.	6 - 501.111	Food facility inspection indicates evidence of insect activity in the basement, but facility does not have a pest control program.		
38.	3 - 305.11	Observed food stored directly on the floor in walk-in cooler, rather than 6 inches off of the floor as required.		
39.	2 - 402.11	Food employees observed in food prep area, not wearing proper hair restraints, such as nets, hats, or beard covers.		
47.	4 - 302.14	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration		
48.	4 - 602.13	Non-food contact surfaces including under cook line, walls around cook line, floors in food prep area and all stainless steel equipment is not being 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 by 2/5/18.

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