



**Retail Food Facility Inspection Report**

**Facility:** HO CHOI **Facility ID:** 74760  
**Owner:** MAN TUNG CHUNG  
**Address:** 968 COUNTY LINE RD  
**City/State:** BRYN MAWR PA  
**Zip:** 19010 **County:** Delaware **Region:** Region 7  
**Phone:**

**Insp. ID:** 656072  
**Insp. Date:** 2/1/2018  
**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
<b>Employee Health</b>		15. Food-contact surfaces: cleaned & sanitized	Out
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	In
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
<b>Preventing Contamination by Hands</b>		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out, C
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	In
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	In	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/O	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	Out
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out
<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	Out
38. Contamination prevented during food preparation, storage & display	Out	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	Out, C	54. Physical facilities installed, maintained, & clean	Out
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
2/1/2018	Man Tung Chung (Kevin)	<i>Man Tung Chung</i>	2/1/2018	Marie Carbonara	<i>Marie Carbonara</i>	2/1/2018	1:40 PM	2:40 PM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
noodles	Bain Marie	42°F	Egg soup	Hot-Hold Unit	170°F	Other	Refrigerator	40°F
Rice	Hot-Hold Unit	159°F	shrimp	Cold-Hold Unit	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
14.	3 - 302.11	Food in the kitchen prep area and in the refrigerator and freezer stored open with no covering.		
14.	3 - 302.11	Several raw animal foods and raw eggs were stored above ready to eat foods in the refrigerator.		
15.	4 - 601.11(A)	Hood above cook line, a food contact surface, was observed to have an accumulation of encrusted grease. Clean hood and filters thoroughly.		
15.	4 - 601.11(A)	Walk in refrigerator shelves, a food contact surface, was observed to have food residue and was not clean to sight and touch.		
22.	3 - 501.18	Jar of spoiled Pickles found on floor under 3 bay sink requires discarding-COS		
38.	3 - 305.11	Observed food/beverages stored directly on the floor in front area and back kitchen area rather than 6 inches off of the floor as required.		
38.	3 - 305.14	Exposed food preparation observed in * area under dirty ventilation ducts, and subject to potential contamination.		
40.	3 - 304.14	Observed wiping cloths in extremely unclean condition in kitchen area-COS		
46.	4 - 501.11	Repair or replace missing panels on 2 under counter refrigerators.		
46.	4 - 101.17	Remove or replace wood shelf next to hand sink with stainless steel shelf.		
46.	4 - 101.17	Remove wood cutting board on top of white freezer.		
48.	4 - 601.11(B-C)	Observed cooking equipment in the kitchen area, with encrusted grease and soil accumulation. Pull all equipment away from wall and clean all grease thoroughly.		
48.	4 - 601.11(B-C)	Observed hand sink with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces. Clean sink and surrounding area thoroughly.		
48.	4 - 602.13	Non-food contact surfaces, walls and floors not cleaned at a frequency to preclude accumulation of dirt and soil.		
51.	5 - 402.11	Grease trap is not located to allow for easily accessible cleaning under 3 bay sink. Keep area clear for easy access and cleaning.		
51.	5 - 403.12	Repair leak under 3 bay sink.		
54.	6 - 201.11	Observed cardboard being utilized on all shelves in kitchen and in walk in refrigerator and freezer.		
54.	6 - 501.11	Front counter and shelves, walls near hand sink and bathroom door are extremely dirty, dusty, and in need of cleaning.		
54.	6 - 501.11	Ceiling tiles missing or broken in the employee bathroom area, and need replaced.		
54.	6 - 501.11	Old unused equipment and/ or linens and rags stored in employee bathroom area, should be removed from food facility.		
54.	6 - 501.16	Mops are not being hung to air dry.		

**PUBLISHED COMMENTS**

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

Violations involving covering and labeling food should be corrected immediately.

All violations related to cleaning, removing cardboard and repairing of leaking sink should be corrected within 7 days.

Violations involving the repair of refrigerator panels and new stainless steel shelving should be completed within 3 weeks.

Violations not corrected by first follow up inspection may result in additional fines and or fees.