



Retail Food Facility Inspection Report

Facility: AZIE ON MAIN RESTAURANT **Facility ID:** 74729
Owner: WIN SOMBOON SONG
Address: 789 E LANCASTER AV
City/State: VILLANOVA PA
Zip: 19085 **County:** Delaware **Region:** Region 7
Phone: (610) 527-5770

Insp. ID: 678273
Insp. Date: 6/6/2018
Insp. Reason: Regular
No. of Risk Factors: 5
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
Employee Health		15. Food-contact surfaces: cleaned & sanitized	Out, C
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	In	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	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	Out, C
9. Adequate handwashing sinks properly supplied & accessible	Out	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	In
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	Out, C	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	Out	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	Out
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	Out
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
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	Out
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		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	Out	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	Out, C	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	Out
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	Out

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
6/6/2018	Anne Steptoe	<i>[Signature]</i>	6/6/2018	Kathryn Carlomagno	<i>[Signature]</i>	6/6/2018	10:30 AM	11:45 AM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Tuna	Bain Marie	40°F	Other	Refrigerator	39°F	Other	Refrigerator	38°F
Hot Water	Sink	102°F	Chicken	Bain Marie	42°F	Shrimp	Bain Marie	40°F
Other	Walk-In Freezer	0°F	Hot Water	Sink	99°F	Other	Refrigerator	37°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.	5 - 202.12	The handwash sink located in the back kitchen area does not have hot water. All other hand wash sinks have hot water.		
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink in the food prep area.		
12.	3 - 101.11	Observed a foreign object in a tofu container in one of the fridges in the food prep area.		
13.	3 - 202.18	PIC could not locate all shellstock tags from the past 90 days.		
15.	4 - 601.11(A)	A food container holding sugar, a food contact surface, was observed to have dirt and was not clean to sight and touch.		
23.	3 - 501.19	Time in lieu of temperature being used in the food facility to control ready to eat potentially hazardous foods without written procedures or documentation to verify disposition of food.		
38.	3 - 305.11	Observed food stored directly on the floor in walk-in fridge, rather than 6 inches off of the floor as required.		
38.	3 - 305.11	Observed containers of rice and flour with no lids or coverings.		
39.	2 - 402.11	Food employees observed not wearing proper hair restraints, such as nets, hats, or beard covers.		
42.	3 - 304.12	Dipping well for dipping utensils does not have sufficient velocity of water to flush particulates to the drain.		
43.	4 - 801.11	Dirty linen under clean water pitchers.		
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	In between and under the fryers, non-food contact surfaces not cleaned at a frequency to preclude accumulation of grease and dirt.		
48.	4 - 602.13	Under the cook line, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
48.	4 - 602.13	Floors in the warewashing area, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
48.	4 - 602.13	Under the equipment in the dessert area, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
48.	4 - 602.13	Around and in trash cans in bar area, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
54.	6 - 501.16	Mops are not being hung to air dry.		
55.	6 - 501.14	Food prep area intake / exhaust air duct needs cleaned or filters changed as it is emitting dust and dirt into the air.		

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.

***Violations not corrected by 1st follow up inspection may result in additional fines and or fees.