### Radnor Township

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

# **Retail Food Facility Inspection Report**

Facility: HISSHO SUSHI @ GIANT 6507 Facility ID: 128584 Owner: ZAR ZARS ZIN WIN Address: 550 E LANCASTER AVE

City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Insp. ID: 682712 Insp. Date: 6/28/2018 Insp. Reason: Regular No. of Risk Factors: 0 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, & In 14. Food separated & protected In performs duties 15. Food-contact surfaces: cleaned & sanitized In **Employee Health** 16. Proper disposition of returned, previously served, In 2. Management, food employee & conditional food employee reconditioned, & unsafe food In knowledge, responsibilities & reporting Time/Temperature Control for Safety 3. Proper use of restriction & exclusion In 17. Proper cooking time & temperatures N/O 4. Procedure for responding to vomiting & diarrheal events In 18. Proper reheating procedures for hot holding N/O Good Hygienic Practices 19. Proper cooling time & temperatures N/O 5. Proper eating, tasting, drinking, or tobacco use N/O 20. Proper hot holding temperatures N/O 6. No discharge from eyes, nose, & mouth 21. Proper cold holding temperatures In ln 22. Proper date marking & disposition **Preventing Contamination by Hands** ln 23. Time as a public health control: procedures & records In 7. Hands clean & properly washed In 8. No bare hand contact with RTE food or a pre-approved Consumer Advisory In alternate method properly followed 24. Consumer advisory provided for raw / undercooked foods In 9. Adequate handwashing sinks properly supplied & accessible In **Highly Susceptible Population Approved Source** 25. Pasteurized foods used; prohibited foods not offered In 10. Food obtained from approved source In Food/Color Additives & Toxic Substances 11. Food received at proper temperature N/A 26. Food additives: approved & properly used In 12. Food in good condition, safe, & unadulterated In 27. Toxic substances properly identified, stored & used; held for In 13. Required records available: shellstock tags, parasite In retail sale, properly stored destruction Conformance with Approved Procedures 28. Compliance with variance, specialized process, reduced In oxygen packaging criteria or HACCP plan **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 ln 30. Water & ice from approved source In 43. Utensils, equipment & linens: properly stored, dried & ln handled 31. Variance obtained for specialized processing methods In 44. Single-use/single-service articles: properly stored & used ĺn **Food Temperature Control** 45. Gloves used properly In 32. Proper cooling methods used; adequate equipment for In temperature control Utensils, Equipment & Vending 33. Plant food properly cooked for hot holding In 46. Food & non-food contact surfaces cleanable, properly In designed, constructed, & used 34. Approved thawing methods used In 47. Warewashing facilities: installed, maintained & used; test In 35. Thermometers provided & accurate In Food Identification 48. Non-food contact surfaces clean ln 36. Food properly labeled; original container In Physical Facilities Prevention of Food Contamination 49. Hot & cold water available; adequate pressure In 37. Insects, rodents & animals not present In 50. Plumbing installed; proper backflow devices In 38. Contamination prevented during food preparation, storage & In 51. Sewage & waste water properly disposed In 52. Toilet facilities: properly constructed, supplied, cleaned ln 39. Personal cleanliness In 53. Garbage/refuse properly disposed; facilities maintained ln 40. Wiping cloths: properly used & stored ln 54. Physical facilities installed, maintained, & clean ln 41. Washing fruit & vegetables ln 55. Adequate ventilation & lighting; designated areas used ln FOOD EMPLOYEE CERTIFICATION Certified Food Employee Certificate 56. Certified Food Employee employed; acts as PIC; accessible 57. Certified food manager certificate: valid & properly displayed In Visit Date Person In Charge Person In Charge Sanitarian Signature Sig. Date Time Out Signature 6/28/2018 David Thawng 6/28/2018 Marie Carbonara 6/28/2018 10:20 AM 11:00 AM Mani Carloser



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TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Freezer	8°F	Other	Cold-Hold Unit	28°F	Other	Refrigerator	29°F
Other	Refrigerator	36°F			0			0

### **PUBLISHED COMMENTS**

No violations were observed at the time of this inspection.

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