



Retail Food Facility Inspection Report

Facility: MARGARET KUO'S Facility ID: 74662
 Owner: KUDO GROUP LLC
 Address: 175 E LANCASTER AV
 City/State: WAYNE PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone: (610) 688-7200

Insp. ID: 688440
 Insp. Date: 7/31/2018
 Insp. Reason: Regular
 No. of Risk Factors: 9
 No. of Repeat Risk Factors: 1
 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	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	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	Out, C
7. Hands clean & properly washed	Out	22. Proper date marking & disposition	Out, R
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	Out	23. Time as a public health control: procedures & records	In
9. Adequate handwashing sinks properly supplied & accessible	Out	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	Out, C	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	Out

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	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	In
35. Thermometers provided & accurate	Out	48. Non-food contact surfaces clean	Out, R
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	Out	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	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	Out	54. Physical facilities installed, maintained, & clean	In
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
7/31/2018	Tim Gong (Signature on File)		8/1/2018	Kathryn Carlomagno	<i>Kathryn Carlomagno</i>	8/1/2018	1:00 PM	2:30 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	Walk-In Cooler	55°F	Cooked Rice	Walk-In Cooler	70°F	Tomatoes	Walk-In Cooler	39°F
Pork	Bain Marie	41°F	Other	Walk-In Cooler	65°F	Chicken	Walk-In Cooler	57°F
Onions	Refrigerator	41°F	Soup	Hot-Hold Unit	175°F	Sushi	Refrigerator	39°F
Other	Refrigerator	41°F	Shrimp	Bain Marie	38°F	Rice	Hot-Hold Unit	150°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
7.	2 - 301.14	Food Employee observed donning single use gloves without a prior hand wash.		
8.	3 - 301.11	A food employee was observed touching chicken and pork- ready to eat foods - with bare hands.		
9.	5 - 205.11	Old food residue, dishes and utensils observed in the bar handwash sink both on the 1st floor and 3rd floor, indicating uses other than handwashing.		
12.	3 - 101.11	Ice being used for drinks is in contact with dirty soda wires and lines. Ice was not being stored in an approved ice bin.		
14.	3 - 302.11	Sugar, flour, and salt stored under the cook line and stored open with no covering.		
14.	3 - 302.11	Wiping clothes being stored in food.		
14.	3 - 302.11	Several raw animal foods were stored above ready to eat foods in the walk-in fridge in the upstairs kitchen.		
15.	4 - 501.112	The hot water temperature used in the sanitizing compartment of the mechanical dishwasher is not 180 degrees F or above.		
15.	4 - 601.11(A)	Wiping buckets/clothes used to sanitize food contact surfaces had no sanitizer.		
15.	4 - 601.11(A)	Ice maker in 1st floor kitchen, a food contact surface, was observed to have food residue and was not clean to sight and touch.		
21.	3 - 501.16(A2) (B)	Walk-in fridge in the first floor kitchen was 65°F rather than 41°F or below as required. PIC was unaware how long the fridge was out of temperature. All PHF's were thrown away on-site. PIC was instructed to move any remaining food to a working fridge and to not use the fridge until inspected by H/O.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the upstairs fridge, is not being date marked.		Repeat Violation
28.	8 - 103.12	Food facility is not keeping a pH log for the sushi rice.		
35.	4 - 204.112	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in fridge next to grill in the upstairs kitchen.		
37.	6 - 501.111	Food facility is not cleaning up rodent droppings frequently, as evidenced by, old droppings found in the private dining room.		
38.	3 - 305.11	Observed potatoes stored directly on the floor in basement area under steps, rather than 6 inches off of the floor as required. *Nothing can be stored under steps.		
40.	3 - 304.14	Observed wet wiping cloths in 1st floor kitchen area, not being stored in sanitizer solution.		
43.	4 - 903.11 (A-B)(D)	Observed utensil bin in service area that is dirty and needs cleaning.		
48.	4 - 602.13	Under cook line, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt, soil, and encrusted grease.		Repeat Violation
48.	4 - 602.13	Fridge gasket, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		Repeat Violation
48.	4 - 602.13	Storage area under steam table, Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		Repeat Violation
55.	6 - 501.14	Intake / exhaust air ducts in first floor kitchen area needs cleaned or filters changed as it is emitting dust and dirt into the air.		



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PUBLISHED COMMENTS

Report has been reviewed with the person in charge and all critical violations will be corrected within 24 hours. The remaining of the violations will be corrected within 2 days.

Violation #15(4 - 501.112) was corrected on site. Mechanical dishwasher was changed from hot water sanitizer to chemical sanitizer. Chlorine read 100ppm.

Violation #21 was corrected on 8/1/18 before this report was written.

***Violations not corrected by follow up inspection may result in additional fines and 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.