

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

Retail Food Facility Inspection Report

Facility: YANG MING Facility ID: 74770 Owner: JASMINE GARDEN INC Address: 1051 CONESTOGA RD City/State: ROSEMONT PA

Zip: 19010 County: Chester Region: Region 7 Phone: 610-527-3200

12/4/2018 Alen Srgh

12/7/2018 11:00:20 AM

Insp. ID: 710184 Insp. Date: 12/4/2018 Insp. Reason: Regular No. of Risk Factors: 3 No. of Repeat Risk Factors: 1 Overall Compliance: IN

12/4/2018 10:30 AM 11:20 AM

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN =	= In Compliance, OUT = Out of Compliance, N/O = N	Not Obse	ved, N/A =	Not Applical	ole, C = Corrected On S	Site, R = Ren	eat Viola	tion
	Supervision		ĺ		Protection From Con			
1. Pei	rson in charge present, demonstrates knowledge, &	In	14.	Food separat	ed & protected			Out
	rforms duties				surfaces: cleaned & saniti	ized		Out
Employee Health 2. Management, food employee & conditional food employee			16.	Proper disposition of returned, previously served, reconditioned, & unsafe food				In
	owledge, responsibilities & reporting	ln	Time/Temperature Control for Safety					
3. Pro	oper use of restriction & exclusion	In	·				N/O	
4. Pro	ocedure for responding to vomiting & diarrheal events	In	18.	18. Proper reheating procedures for hot holding				N/O
	Good Hygienic Practices				g time & temperatures			In
5. Pro	oper eating, tasting, drinking, or tobacco use	In	20.	Proper hot ho	olding temperatures			N/O
6. No	discharge from eyes, nose, & mouth	In	21.	Proper cold h	olding temperatures			In
	Preventing Contamination by Hands		22.	Proper date r	narking & disposition			Out, F
7 Ha	ands clean & properly washed	In	23.	Time as a pu	blic health control: procedu	ures & records		N/O
	b bare hand contact with RTE food or a pre-approved	In		·	Consumer Advi	isorv		
	ernate method properly followed		24.	24. Consumer advisory provided for raw / undercooked foods			ods	N/A
9. Add	Adequate handwashing sinks properly supplied & accessible				Highly Susceptible P			
	Approved Source		25.	Pasteurized f	oods used; prohibited food	<u> </u>		N/A
10. Fo	od obtained from approved source	In		Food/Color Additives & Toxic Substances				
11. Fo	od received at proper temperature	In	26		es: approved & properly us			N/A
	od in good condition, safe, & unadulterated equired records available: shellstock tags, parasite	In N/O			nces properly identified, sto		eld for	In
des	struction				onformance with Approv	and Proceedure	96	
			28					N/A
			28.	Compliance v	with variance, specialized paging criteria or HACCP pl	process, reduc		N/A
	G Good Retail Practices are preventative measures		 TAIL PRAC	Compliance oxygen packa	with variance, specialized paging criteria or HACCP pl	process, reduc an	ed	N/A
	Good Retail Practices are preventative measures Safe Food & Water		 TAIL PRAC	Compliance oxygen packa	with variance, specialized paging criteria or HACCP pl	process, reduc an jects into foods	ed	N/A
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12/4/2018 Kathryn Carlomagno

Kathnyn avengro



Radnor Township

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Insp. ID: 710184 Insp. Date: 12/4/2018 Insp. Reason: Regular No. of Risk Factors: 3 No. of Repeat Risk Factors: 1 Overall Compliance: IN

TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Refrigerator	32°F	Other	Bain Marie	39°F	Chicken	Bain Marie	42°F
Chicken	Walk-In Cooler	37°F	Scallops	Bain Marie	37°F	Spinach	Walk-In Cooler	36°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 fridges in front of the cook-line in the main kitchen area stored open with no covering.				
15.	4 - 601.11(A)	Utensil bin, a food contact surface, was observed to have food residue and was not clean to sight and touch.				
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 bain marie in front of the cook-line in the main kitchen, is not being date marked.		Repeat Violation		
42.	3 - 304.12	Observed in-use knives stored between table edges, an area not easily cleanable & sanitized.				
43.	4 - 801.11	Linens in back kitchen area are dirty and soiled.				
44.	4 - 502.13	Food facility is reusing egg cartons, which is intended to be a single-use article.				
46.	4 - 204.17	Soda gun holster drain line extends into ice used for consumer beverages in the bar area.	1/4/2019			
48.	4 - 602.13	Fryer area, non-food contact surfaces not cleaned at a frequency to preclude accumulation of grease.		Repeat Violation		
48.	4 - 602.13	In the back kitchen, refrigerators, Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		Repeat Violation		

PUBLISHED COMMENTS

Report has been reviewed with the person in charge and all violations will be corrected within 3 days, unless a correct-by-date is specifically documented within the violation.

*Violations not corrected by 1st 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.

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