

Azie on Main

08/24/15

789 E. Lancaster Avenue

Fe 00001084

Villanova, PA. 19010

Follow up inspection #1

The following checklist is a follow up of the August 20, 2015 initial inspection. There were no temperatures taken during this follow up inspection, confirming compliance of previously noted violations and any other violations noticed at the time of this follow up inspection.

STATUS OF VIOLATIONS ITEMS CHECK'D WERE NOT IN VIOLATION @ THE TIME OF THIS FOLLOW UP INSPECTION:

- 46 – 6-202.13. Must increase the professional pest control service to a minimum of 2 x per month
- 46-3-304.14. Wiping cloth storage shall be stored in a sanitized solution between uses.
- 46-3-101.11 Discard contaminated rice with foreign object lying in rice.
- 46-501.17 Must maintain sushi logs for sushi rice upon new batch and every 4 hours thereafter
- 46-4-302.14 Need proper test strips for the sanitizer being used.
- 46-4-204.11 Clean the kitchen hood drip pan
- 46-3-203.15 must maintain shell stock tags with shell stock until the last is sold.
- 46-202.15 tighten the loose door handles in both the ladies and men restrooms
- 46-202. Repair the hand sink faucet that leaks
- 46-6-501.15 remove the unapproved ceiling shelving in the hallway.

Reminded of the zoning requirement of 180 seats maximum indoors. * Employee restroom was very dirty with dirty toilet paper in the trash container next to the toilet. Unsure if dried blood, coffee or some other substance. Due to uncertainty ordered rice, and food in sandwich maker stations discarded. Employees all required to wash hands and sushi maker directed to wear gloves when preparing sushi.

Russell Taltav