



FOOD ESTABLISHMENT INSPECTION REPORT

RADNOR TOWNSHIP
301 Iven Avenue - Wayne, PA 19087
Phone (610) 688-5600

FOOD ESTABLISHMENT INFORMATION

<u>FE NAME</u>					<u>LICENSE</u>
SEAFOOD USA					FE00000554
<u>ADDRESS</u>					<u>INSP. TYPE</u> <u>INSP. NUMBER</u>
330 W LANCASTER	AVE WAYNE	PA 19087-	FEI		6166
<u>MANAGER NAME</u>	<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>	
KYUNG YUL BANG	4/20/2015	1:30 PM		ROUTINE	
	<u>OVERALL COMPLIANCE</u>	<u>RISK CATEGORY</u>			
	IN				

OBSERVATIONS AND CORRECTIVE ACTIONS

VIOLATIONS CITED IN THIS REPORT MUST BE CORRECTED WITHIN THE TIME FRAMES BELOW.

COMPLIANCE STATUS: OUT = not in compliance, N/O = not observed, N/A = not applicable, C = corrected on site, R = repeated

<u>COMP STAT</u>	<u>VIOLATION OF CODE</u>	<u>NEW/OLD VIOLATION</u>
	<u>COMMENTS</u>	<u>CORRECT BY DATE</u>

35 - Food Identification - Food properly labeled; original container

OUT 35 - 46.246. Receiving shucked shellfish: packaging and identification
SHELL STOCK TAGS MUST BE KEPT WITH THE PRODUCT UNTIL THE LAST IS SOLD AND THERE
AFTER FOR 90 DAYS THEREAFTER AND PRODUCED FOR INSPECTION UPON REQUEST

41 - Proper Use of Utensils - In-use utensils properly stored

COS 41 - 46.302. In-use utensils and between-use storage.
MUST HAVE A SANITIZED SOLUTION TO KEEP WIPING CLOTHS BETWEEN USE

46 - Utensils, Equipment and Vending - Warewashing facilities; installed, maintained & used; test strips

OUT 46 - 46.634. Sanitizing solution testing devices
MUST HAVE SANITIZER TEST STRIPS TO PROVE THE SANITIZER CONCENTRATION OF THE MANUAL
WARE WASHING AND WIPING CLOTH BUCKET.

53 - Physical Facilities - Physical facilities installed, maintained & clean

OUT 53 - 46.921. Cleanability of floors, walls and ceilings
CLEAN THE FLOOR UNDER THE DEEP FAT FRYER AND IN THE BOTTOM OF THE COOLERS ALONG
THE REAR OF THE UNIT.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
HOLDING LOCATION	TEMP	TYPE	SANITIZER	PPM
CRAB CAKES & SEAFOOD SALAD	36.00	3 BAY SINK	CHLORINE N/O	0
BREADED SHRIMP	36.00	SANITIZING BUCKETS	CHLORINE N/O	0

REMARKS

ALL VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. NON-COMPLIANCE MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES. RESULTS OF FOOD SAFETY INSPECTIONS SHALL BE PLACED ON THE RADNOR TOWNSHIP WEBSITE WITHIN 30 DAYS. EMPLOYEES HEALTH AND PERSONAL HYGIENE TRAINING MANUAL PROVIDED BY THE HEALTH OFFICER.

SIGNATURES

Person in Charge (Signature): _____ 4/24/2015

Inspector (Signature):  _____ 4/24/2015
Larry Taltoan