



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>
YANG MING						FE00000565
<u>ADDRESS</u>						<u>INSP. TYPE</u> <u>INSP. NUMBER</u>
1051	CONESTOGA	RD	ROSEMONT	PA 19010-	FEI	6322
<u>MANAGER NAME</u>			<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>
MGR. ALAN HUYNH			10/19/2015	11:00 AM	2:15 PM	FINAL PRE-OPENING
<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>COMMENTS</u>	<u>NEW/OLD VIOLATION</u> <u>CORRECT BY DATE</u>
0. No PA Food Code Violations		
IN	0. No PA Food Code Violations SEE NARRATIVE	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
<u>HOLDING LOCATION</u>	<u>TEMP</u>	<u>TYPE</u>	<u>SANITIZER</u>	<u>PPM</u>
FIGS	2.00	SANITIZING BUCKETS	CHLORINE	100
BAIN MARIE	36.00	DISHWASHER	CHLORINE	100
WALKIN BEEF & DUCK	38.00			

REMARKS

ON 10/15/15 A FOLLOW UP INSPECTION TOOK PLACE AT THE REQUEST OF THE OWNER/MANAGER TO CONFIRM COMPLIANCE. THE OVERALL CLEAN UP FOUND THE FOOD FACILITY TO BE IN COMPLIANCE HOWEVER DUE TO THE RECENT PROBLEMS IT WAS DETERMINED TO PERMIT FOOD TO BE ORDERED AND BEGIN PREPARATION WORK BY STAFF. THIS WOULD ALLOW THE OPOTUNITY TO EVALUATE HOW DELIVERYYS ARE BEING RECEIVED, STORED, COOKED, COOLED, AND REHEATED. ADDITIONALLY, TO ENSURE THAT FOOD WORKERS CLOTHING ARE CLEAN AND THAT HAIR RESTRAINTS AND NO BAREHAND CONTACT WITH READY TO EAT FOODS ARE BEING HANDLED CORRECTLY. 10/19/15 THIS FOOD FACILITY IS AGAIN RE-INSPECTED AND PERMITTED TO RESUME OPERATIONS WITH SERVING FOOD TO THE GENERAL PUBLIC. HEALTH OFFICER INFOMED THE MANAGER TO EXPECT FREQUENT INSPECTION TO MONITOR AND ASSURE THAT A RE-ACCURRANCE OF THIS VIOLATIONS DO NOT HAPPEN AGAIN.. THE MANAGER WAS REMINDED OF THE FOLLOWING DUTIES TO FOLLOW: *CLEAN AND SANITIZE WORK SURFACES ON AN ONGOING BASIS * MAINTAIN A COMPETENT PROFESSIONAL EXTERMINATION COMPANY TO IMPOSE A PREVENTIVE MAINTENANCE PEST CONTROL PROGRAM AND TREAT AT MINIMUM OF 1 X PER WEEK. * MUST CLEAN THE GREASE TRAP ON A 1 X PER WEEK BASIS AND HAVE A PLUMBER MONITOR MONITOR THE SEWER LATERAL AND KEEP CLEAR OF GREASE & BUILD UP ON A 2 TIMES PER MONTH BASIS OR AS NECESSARY AND DETERMINED BY TOWNSHIP OFFICIALS. MANAGER ADVISED THAT A SUMMARY OF THIS INSPECTION WOULD BE PLACED ON THE RADNOR TOWNSHIP WEBSITE WITIHN 30 DAYS WITH THE ORIGINAL KEPT ON FILE IN THE RADNOR TOWNSHIP BUILDING.

SIGNATURES

Person in Charge (Signature): _____

Inspector (Signature): Larry Taltoan
Larry Taltoan