RETAIL FOOD FACILITY INSPECTION REPORT

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|--|--|---------------------------|------------------------------------|---|--------------|---------------|--|--|
| RADNOR TOWNHSIP | | | # Risk Factor Violations | o | DATE | 11/07/16 | | |
| 301 IVEN AVENUE | | | # Repeat Risk Factor Violations | 0 | TIMEIN | 10:00am | | |
| WAYNE, PA 19087 | | | Overall Compliance Status | | TIME OUT | 11:15am | | |
| Food Facility | | Address | City/State | | Zip | Phone # | | |
| Sushi Na | ımi | 367-B w. Lancaster Avenue | Wayne, Pa. | | 19087 | 770-542-7522 | | |
| Registration# | Owner | | Purpose of Inspection (choose one) | | License Type | Risk Category | | |
| Fe00001322 | | JIAN cao | ¿ Follow Up | | Retail | Retail Food | | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Public Health interventions are control measures to prevent foodborne illness or injury.

| | | Demonstration of Knowledge | | | | Protection from Contamination | |
|--------------|--------|---|-------|---|------|---|-----------|
| 14.37 "美人 | MAH | Seminary and St. Minaterize | | | | rioceconi irom containination | |
| | IN | Person in charge, demonstrates knowledge & performs duties | N/A | 14 | IN | Food separated & protected | N/A |
| | | Employee Health | NO. | 15 | | Food contact surfaces: cleaned and sanitized | Ť. |
| i. | | | hind | | il N | | N// |
| | IN | Management, food employee & conditional employee; knowledge, responsibilities & reporting | N/A | 16 | IN | Proper disposition of returned, previously served, reconditioned and unsafe food. | N/A |
| | IN | Proper use of reporting; restriction & exclusion | N/A | 17 | | Time/Temperature Control for Safety | |
| | | Procedures for responding to vomiting & diarrheal events | : | 17 | IN | Proper cooking time & temperature | N/ |
| | ŧΝ | Procedures for responding to worning & diarriest events | N/A | 18 | 4 | Proper reheating procedures for hot holding | |
| | | Good Hygienic Practices | | | IN | | N/A |
| | IN | Proper eating, tasting, drinking or tobacco use | N/A | 19 | IN | Proper cooling time & temperature | i N/A |
| | in | No discharge from eyes, nose & mouth | N/A | 20 | IN | Proper hot holding & temperatures | N/ |
| | | Preventing Contamination by Hands | | 21 | ln | Proper cold holding & temperatures | N/. |
| | iN | Hands clean & properly washed | N/A | 22 | IN | Proper data marking & disposition | - N/ |
| | iN | No bare hand contact with RTE foods or pre-approved alternate method properly followed | N/A | | ļ | | |
| | | | 170 | 23 | IN | Time as a public health control: procedures & record | N/ |
| | IN | Adequate handwashing sinks properly supplied and accessible | N/A | | | Consumer Advisory | |
| | | Approved Source | | 24 | IN | Consumer advisory provided for raw/undercooked foods | N/ |
| Đ | IN | Food obtained from approved source | N/A | | | Highly Susceptible Population | |
| 1 | IN | Food received at proper temperature | N/A | 25 | IN | Pasteurized food used; prohibited foods not offered | N/ |
| 2 | IN | Food in good condition, safe & unadulterated | N/A | [87] [37] | | Food/Color Additives & Toxic Substances | 37 |
| 3 | IN | Required records available, shellstock tags, parasite | N/A | 26 | IN | Food/Color additives: approved & properly used | N |
| | | | | 27 | IN | Toxic substances properly identified, stored & used | N |
| | ****** | | | *************************************** | | Conformance with Approved Procedures | |
| | F | Reset Form | | 28 | IN | Compliance with variance/specialized process/HACCP | N |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

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|------|------|---|-----|--|----------------------------|---|-----|--|--|--|
| | | Safe Food & Water | | | | Proper Use of Utensils | | | | |
| 29 | iN | Pasteurized eggs used where required | N/A | 42 | IN | In-Use utensils; properly stored | N/A | | | |
| 30 | IN | Water & ice from approved source | N/A | 43 | IN | Utensils, equipment & linens; properly stored, dried & handled | N/A | | | |
| 31 | IN | Variance obtained for specialized processing methods | N/A | 44 | iN | Single-use/single-service articles: properly stored & used | N/A | | | |
| | | Food Temperature Control | | 45 | IN | Gloves used property | N/A | | | |
| 32 | IN | Proper cooling methods used; adequate equipment for temperature control | N/A | | | Utensils, Equipment & Vending | ŠV. | | | |
| ~~~~ | ļ | | | 46 |) | Food & non-food contact surfaces cleanable, properly designed, constructed, & | 1 | | | |
| 33 | IN | Plant food properly cooked for hot holding | N/A | A CONTRACTOR SOCIAL SOC | IN | used | N/A | | | |
| 34 | IN . | Approved thaving methods used | N/A | 47 | IN | Warewashing facilities; installed, maintained & used; test | N/A | | | |
| 35 | IN | Thermometers provided & accurate | N/A | 48 | IN | Non-food contact surfaces clean | | | | |
| | | Food Identification | | | | Physical Facilities | | | | |
| 36 | IN | Food properly labeled; original container | N/A | 49 | IN | Hot & cold water available: adequate pressure | N/A | | | |
| | | Prevention of Food Contamination | | 50 | IN | Plumbing installed: installed, maintained & used; test | N/A | | | |
| 37 | IN | Insects, rodents, & animals not present | N/A | 51 | IN | Sewage & waste water properly disposed | N/A | | | |
| 38 | .IN | Contamination prevented during food preparation, storage & display | N/A | 52 | iN | Toilet facilities; properly constructed, supplied, cleaned | N/A | | | |
| 39 | IN | Personal deanliness | N/A | 53 | IN | Garbage & refuse properly disposed: facilities maintained | N/A | | | |
| 40 | in | Wipe clothes; properly used & stored | N/A | 54 | IN | Physical facilities installed, maintained & clean | N/A | | | |
| 41 | fN | Washing fruits & vegetables | N/A | 55 | IN | Adequate ventilation & lighting: designated areas used | N/A | | | |
| | | | | 1 | 1 | | .1 | | | |

FOOD EMPLOYEE CERTIFICATION Compliance with PA Food Employee Certification Act (3Pa.CSASS§§6501-6510)

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| 56 | | Certified | Food Em | ploγee er | nployed; | acts as i | PIC; acce | ssible | | a la mara | i7 | | c | ertifie | d Food | d mana | ger cer | tificate | s: valid | and pro | perly | display | ed | | |
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 $\mathrm{IN}=\mathrm{in}$ compliance, $\mathrm{OUT}=\mathrm{not}$ in compliance, $\mathrm{N/O}=\mathrm{not}$ observed, $\mathrm{N/A}=\mathrm{not}$ applicable

C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

Leme Talles

| RADNOR TO | OWNHSIP | ober 19 manus perus, penus, penus | | | # Risk F | actor Violations | 0 | DATE | 11/07/16 | | | | | |
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| 301 IVEN A | VENUE | | | | # Repea | at Risk Factor Violetions | 0 | TIME IN | 10:00am | | | | | |
| WAYNE, PA | 19087 | | | | Overall | Compliance Status | · · · · · · · · · · · · · · · · · · · | TIME OUT | 11:15am | | | | | |
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| Registration# | | Owner | · | | Purpose | e of Inspection (choose one) | | License Type | Risk Category | | | | | |
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date

