



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 6417 |
| <u>MANAGER NAME</u> | | <u>INSP. DATE</u> | <u>TIME IN</u> | <u>TIME OUT</u> | <u>PURPOSE</u> |
| MGR. ALAN HUYNH | | 3/22/2016 | 1:30 PM | 2:45 PM | SITE |
| | <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/O LD VIOLATION</u> |
| | <u>COMMENTS</u> | <u>CORRECT BY DATE</u> |

21. PROPER HOT HOLDING TEMPERATURES

COS 21. 46-3-501.16(A)(1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P)
RICE ONCE COOKED SHALL BE KEPT OUT OF THE TEMPERATURE DANGER ZONE AND HELD ABOVE 135F OR BELOW 41f.

39. CONTAMINATION PREVENTED DURING FOOD PREPARATION, STORAGE AND DISPLAY

OUT 39. 46-3-305.14 Food Preparation (C)
SHRIMP SHALL BE PREPARED IN A DESIGNATED FOOD PREPARATION AREA

41. WIPING CLOTHS; PROPERLY USED AND STORED

OUT 41. 46-3-304.14 Wiping Cloths, Use Limitation (C)
WIPING CLOTHS SHALL BE STORED IN A SANITIZED SOLUTION BETWEEN USE

45. SINGLE-USE/SINGLE-SERVICE ARTICLES; PROPERLY STORED, USED

OUT 45. 46-4-904.11 Kitchenware and Tableware-Preventing Contamination (C)
STORE FOOD AND FOOD CONTAINERS (PASTA BOWELS) AT MINIMUM OF 6" OFF THE FLOOR

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| COLD / HOT HOLDING AND TEMPERATURES | | WAREWASHING FACILITIES | | |
|-------------------------------------|-------|------------------------|-----------|-----|
| HOLDING LOCATION | TEMP | TYPE | SANITIZER | PPM |
| PASTRY COOLER | 42.00 | DISHWASHER | CHLORINE | 75 |
| KOBE BEEF BURGERS | -2.00 | SANITIZING BUCKETS | CHLORINE | 75 |
| WALKIN REFRIGERATOR | 37.00 | | | |
| WALKIN FREEZER | 18.00 | | | |

REMARKS

CORRECT THE VIOLATIONS WITHIN 48 HOURS UNLESS SPECIFIED OTHERWISE. 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

SIGNATURES

Person in Charge (Signature): 3/24/2016

Inspector (Signature): Laurie Taltoan 3/24/2016
Larry Taltoan