



**Retail Food Facility Inspection Report**

**Facility:** AZIE ON MAIN RESTAURANT **Facility ID:** 74729  
**Owner:** WIN SOMBOON SONG  
**Address:** 789 E LANCASTER AV  
**City/State:** VILLANOVA PA  
**Zip:** 19085 **County:** Delaware **Region:** Region 7  
**Phone:** (610) 527-5770

**Insp. ID:** 879346  
**Insp. Date:** 7/6/2021  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 3  
**No. of Repeat Risk Factors:** 0  
**Overall Compliance:** IN

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	In
<b>Employee Health</b>		15. Food-contact surfaces: cleaned & sanitized	Out
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	In
<b>Good Hygienic Practices</b>		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
<b>Preventing Contamination by Hands</b>		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	Out	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	In
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
11. Food received at proper temperature	In	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	<b>Food/Color Additives &amp; Toxic Substances</b>	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	In
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		<b>Conformance with Approved Procedures</b>	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Out

**GOOD RETAIL PRACTICES**

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

Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
<b>Food Temperature Control</b>		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment &amp; Vending</b>	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	Out	48. Non-food contact surfaces clean	Out, R
<b>Food Identification</b>		<b>Physical Facilities</b>	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

**FOOD EMPLOYEE CERTIFICATION**

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	57. Certified food manager certificate: valid & properly displayed	Out

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
7/6/2021	Rich Yodis (No Sign Policy)		7/6/2021	Marie Carbonara	<i>Marie Carbonara</i>	7/7/2021	11:15 AM	11:55 AM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Walk-In Cooler	41°F	Chicken	Bain Marie	40°F	Other cut vegetables	Cold-Hold Unit	39°F

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink in the cook line area.-COS		
9.	5 - 205.11	Old food residue, dishes and utensils observed in the handwash sink, indicating uses other than handwashing.		
15.	4 - 501.114	Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low temperature sanitizing dishwasher was 0 ppm, and not 50-100 ppm as required.		
15.	4 - 601.11(A)	Mesh food cover over bain marie items, a food contact surface, was observed to have food residue and was not clean to sight and touch.-COS		
28.	8 - 103.12	Food facility does not have proper PH monitor, log of ph tracking for sushi or an approved HACCP plan for special processing of rice.		
35.	4 - 302.12	Thermometers for ensuring proper temperatures of food are not available or readily accessible.		
48.	4 - 602.13	Non-food contact surfaces, floors throughout kitchen and under cook line and equipment, not cleaned at a frequency to preclude accumulation of dirt and soil.		Repeat Violation
48.	4 - 602.13	Non-food contact surfaces, linens over table holding pitchers, not cleaned at a frequency to preclude accumulation of dirt and soil.		Repeat Violation
57.	46.1201 (c)	Current Food Safety Manager Certification not posted in public view.		

**PUBLISHED COMMENTS**

During inspection as noted above, no sanitizer present in final rinse cycle of manual dishwasher. This equipment is not permitted to be in use until working properly and sanitizer at proper level. Permitted to use 3 bay sink for all dishwashing and sanitizing until manual dishwasher is repaired. Manager notified on site.

Correct all items above immediately. Violations not corrected by first follow up date may result in additional fines or fees.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.