

301 IVEN AVENUE WAYNE, PA 19087 610-688-5600

Retail Food Facility Inspection Report

Facility: MARGARET KUO'S Facility ID: 74662 Owner: KUDO GROUP LLC Address: 175 E LANCASTER AV City/State: WAYNE PA Zip: 19087 County: Delaware Region: Region 7 Phone: (610) 688-7200

7/28/2021 Margaret Kuo (No Sign

Insp. ID: 883336 Insp. Date: 7/28/2021 Insp. Reason: Regular No. of Risk Factors: 1 No. of Repeat Risk Factors: 1 Overall Compliance: IN

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN =	= In Compliance, OUT = Out of Compliance, N/O = 1	Not Obse	ved, N/A =	Not Applical	ole, C = Corrected On S	Site, R = Rep	eat Viola	tion
	Supervision		Protection From Contamination					
1. Pei	rson in charge present, demonstrates knowledge, &	In	14.	Food separat	ed & protected			In
per	rforms duties		15.	Food-contact	surfaces: cleaned & sanit	ized		In
2 Ma	Employee Health anagement, food employee & conditional food employee	In	16.	Proper disposition of returned, previously served, reconditioned. & unsafe food				ln
	owledge, responsibilities & reporting	"'		Time/Temperature Control for Safety				
3. Pro	oper use of restriction & exclusion	In	17.	Proper cookir	ng time & temperatures			N/O
4. Pro	ocedure for responding to vomiting & diarrheal events	In		· ·	ting procedures for hot hol	lding		N/O
	Good Hygienic Practices				g time & temperatures			In
5. Pro	oper eating, tasting, drinking, or tobacco use	In	20.	Proper hot ho	lding temperatures			In
6. No	discharge from eyes, nose, & mouth	In	21.	Proper cold h	olding temperatures			In
	Preventing Contamination by Hands		22.	Proper date r	narking & disposition			Out, F
7. Ha	ands clean & properly washed	In	23.	Time as a pu	blic health control: procedu	ures & records		N/A
	bare hand contact with RTE food or a pre-approved	In			Consumer Advi	isory		
	ernate method properly followed		24.	24. Consumer advisory provided for raw / undercooked foods				
9. Add	lequate handwashing sinks properly supplied & accessible	In		Highly Susceptible Population				
	Approved Source		25.	25. Pasteurized foods used; prohibited foods not offered				In
10. Fo	od obtained from approved source	In		Fo	od/Color Additives & To	oxic Substanc	es	
	od received at proper temperature	N/O	26.	Food additive	s: approved & properly us	sed		In
13. Re	od in good condition, safe, & unadulterated equired records available: shellstock tags, parasite	In N/O			nces properly identified, sto		eld for	ln
des	struction				onformance with Approv	ved Procedure	26	
			28					In
				Compliance v	vith variance, specialized paging criteria or HACCP pl	process, reduc		ln
	G Good Retail Practices are preventative measures		 TAIL PRAC	Compliance voxygen packa	vith variance, specialized paging criteria or HACCP pl	process, reduc	ed	In
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Marie Carloner Policy)

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7/28/2021 Marie Carbonara



Radnor Township

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Retail Food Facility Inspection Report

Facility: MARGARET KUO'S Facility ID: 74662

Owner: KUDO GROUP LLC Address: 175 E LANCASTER AV City/State: WAYNE PA

Zip: 19087 County: Delaware Region: Region 7

Phone: (610) 688-7200

Insp. ID: 883336 Insp. Date: 7/28/2021 Insp. Reason: Regular No. of Risk Factors: 1 No. of Repeat Risk Factors: 1 Overall Compliance: IN

TEMPERATURE OBSERVATIONS												
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp				
Other	Refrigerator	39°F	soup	Hot-Hold Unit	163°F	Chicken	Cold-Hold Unit	36°F				
Raw fish cooler	Cold-Hold Unit	40°F			0			o				

OBSERVATIONS AND CORRECTIVE ACTIONS Violations cited in this report must be corrected within the timeframes below Violation of Comment Correct By Date Repeat Violation Item Number Code 22. 3 - 501.17 Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 Repeat Violation hours, located in the walk in refrigerators, is not being date marked. Back screened door located in the stairwell area of the food facility has a gap and does not 37. 6 - 202.15 protect against the entry of insects, rodents, and other animals as evidenced by an increase of flies in facility. 47 4 - 204.113 Dishwasher not in good working order. 4 - 301.12 (A-47. While Dishwasher not in good working order, observed 3 bay sink not being used as evidenced C) by each compartment being used for storage of facility items.-COS 47. 4 - 302.14 Food facility does not have available sanitizer test strips or test kit to determine appropriate Repeat Violation sanitizer concentration. 47. 4 - 501.16 Observed food employee using manual warewashing sink for food preparation without sanitizing before use. 48. 4 - 601.11(B-Observed under counter equipment/refrigerators and prep tables, in each kitchen area, with an C) accumulation of dust, dirt, food residue, debris on non-food contact surfaces. 48. 4 - 601.11(B-Observed cook line equipment, in main kitchen area, with an accumulation of dust, dirt, food C) residue, debris on non-food contact surfaces. 48. 4 - 601.11(B-Observed ALL white storage containers in walk in refrigerators, with an accumulation of dust, dirt, C) food residue, debris on non-food contact surfaces. 48. 4 - 601.11(B-Observed floors in walk in refrigerators, especially the main flood, with an accumulation of dust, C) dirt, food residue, debris on non-food contact surfaces. 54. 6 - 101.11 Floor under cook line in the main kitchen area, is cracked and missing large sealed areas, and is not durable, smooth, non-porous, non-absorbent. 54. 6 - 501.114 An abundance of unnecessary clutter and storage throughout facility including in walk in refrigerators, stairwells, walkways and kitchens.

PUBLISHED COMMENTS

Correct violations within one week, with exception of date marking, which shall be corrected immediately.

Correct all violations by first follow up inspection in order to prevent 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.

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