



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

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
Employee Health		15. Food-contact surfaces: cleaned & sanitized	In
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	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
Good Hygienic Practices		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	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out, R
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	In	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	In
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/O	26. Food additives: approved & properly used	In
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		Conformance with Approved Procedures	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	In

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
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
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	Out, R
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	Out	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	Out
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	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
7/28/2021	Margaret Kuo (No Sign Policy)		7/28/2021	Marie Carbonara	<i>Marie Carbonara</i>	7/28/2021	12:25 PM	1:15 PM



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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			°			°

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
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the walk in refrigerators, is not being date marked.		Repeat Violation
37.	6 - 202.15	Back screened door located in the stairwell area of the food facility has a gap and does not 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.		
47.	4 - 301.12 (A-C)	While Dishwasher not in good working order, observed 3 bay sink not being used as evidenced 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 sanitizer concentration.		Repeat Violation
47.	4 - 501.16	Observed food employee using manual warewashing sink for food preparation without sanitizing before use.		
48.	4 - 601.11(B-C)	Observed under counter equipment/refrigerators and prep tables, in each kitchen area, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
48.	4 - 601.11(B-C)	Observed cook line equipment, in main kitchen area, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
48.	4 - 601.11(B-C)	Observed ALL white storage containers in walk in refrigerators, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
48.	4 - 601.11(B-C)	Observed floors in walk in refrigerators, especially the main flood, with an accumulation of dust, 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.