RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP			# Risk Factor Violations	DATE	02/10/17 01:35PM	
301 IVEN AVENUE WAYNE, PA 19087 Food Facility Address HO CHOI 968 COUNTY LINE ROAD		# Repeat Risk Factor Violations	TIME IN			
			Overall Compliance Status	TIME OUT	03:00PM	
		Address	City/State	Zip	Phone #	
		968 COUNTY LINE ROAD	BRYN MAWR, PA	19010		
Registration#	Owner		Purpose of inspection (choose one)	License Type	Risk Category	
FE00000777 MAN TU		MAN TUNG CHUNG (KEVIN)	Routine	Retail	****	

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	
1	IN	Person in charge, demonstrates knowledge & performs duties	N/A	14	IN	Food separated & protected	N/A
		Employee Health		15	IN	Food contact surfaces: cleaned and sanitized	N/A
:	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 Proper cooking time & temperature	
	IN	Procedures for responding to vomiting & diarrheal events	N/A	18	IN	Proper reheating procedures for hot holding	N/A
		Good Hygienic Practices			IN	roper resourcing processings for not nothing	N/A
	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/A
		Preventing Contamination by Hands		21	iN	Proper cold holding & temperatures	N/A
	INCOT	Hands clean & properly washed	N/A	22	IN	Proper data marking & disposition	Alza
	IN	No bare hand contact with RTE foods or pre-approved alternate method properly followed	N/A	23	IN	Time as a public health control: procedures & record	N/A N/A
	IN	Adequate handwashing sinks properly supplied and accessible	N/A			Consumer Advisory	
		Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N/A
)	IN	Food obtained from approved source	N/A		Highly Susceptible Population		
	IN	Food received at proper temperature	N/A	25	Pasteurized food used; prohibited foods not offered IN		N/A
	IN	Food in good condition, safe & unadulterated	N/A			Food/Color Additives & Toxic Substances	
	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
			T.	27	IN	Toxic substances properly identified, stored & used	N/A
		e e				Conformance with Approved Procedures	1
	Re	eset Form		28	IN	Compliance with variance/specialized process/HACCP	N/A

GOOD RETAIL PRACTICES

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

		Safe Food & Water				Proper Use of Utensils	
19	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
1	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 properly	N/A
2	IN	Proper cooling methods used; adequate equipment for temperature control	N/A			Utensils, Equipment & Vending	
33	IN	Plant food properly cooked for hot holding		46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
4	IN	Approved thawing 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	N/A
		Food Identification				Physical Facilities	
16	IN	Food properly labeled; original container	N/A	49	IN	Hot & cold water available: adequate pressure	N/A
The soft		Prevention of Food Contamination		50	IN	Plumbing installed: installed, maintained & used; test	N/A
17	IN	Insects, rodents, & animals not present N/A		51	IN	Sewage & waste water properly disposed	N/A
38	MON	Contamination prevented during food preparation, storage & display N/A		52	wat	Toilet facilities; properly constructed, supplied, cleaned	
19	IN	Personal cleanliness N/A		53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
Ю	IN	Wipe clothes; properly used & stored	N/A	54	IN C	Physical facilities installed, maintained & clean	N/A
11	IN	Washing fruits & vegetables	N/A	55	war	Adequate ventilation & lighting: designated areas used	N/A

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

		CERTIFIED FOOD EMPLOYEE				CERTIFICATE	
56	IN	Certified Food Employee employed; acts as PIC; accessible	N/A	57	IN	Certified Food manager certificate: valid and properly displayed	N/A

IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

C = corrected on site, R = repeated

P.I.C. Signature

Sanitarian Signature

Lamer Potter

RADNOR TOWNHSIP				# Risk Factor Violations	DATE	02/10/17	
301 IVEN A				# Repeat Risk Factor Violations	TIME IN	01:35PM	
WAYNE, P.	A 19087			Overall Compliance Status	TIME OUT	03:00PM	
Food Facility		Address		City/State	Zîp	Phone #	
	HO CHOI 968 COUNTY L			BRYN MAWR, PA	19010		
Registration#	Owner			Purpose of Inspection (choose one)	License Type	Risk Category	
FE000	000777	MAN TUNG CHUNG (KEVIN))	Routine	Retail	******	
			TEMPE	RATURE RECORDINGS			
	ITEM/LOCATI	ION	TEM	P ITEM/LO	CATION	TEMP	
DUMPLINGS	S		40	WON TON SOUP			
MUSHROON	AS .		42	EGG DROP SOUP	The state of the s	184	
NOW AND SHOULD BE SHOULD B							
SHRIMP			42	WHITE RICE	reconstitution production and the second	188	
WALKIN REI	FRIGERATOR		38				
			WARE	WASHING FACILITIES			
				SANITIZER		PPM	
3 Bay Sink			Contract, and the				
3 Bay Sink				CHLORINE		N/O	
, Dishwashe						100	
						1	
Wiping Co	ens			CHLORINE	150		
		OBSE	RVATION	S & CORRECTIVE ACTIONS			
ITEM#				VIOLATION TEXT			
7	USE HAND SINK FOR WAS	SHING HANDS ONLY					
30							
38	TO PROTECT TOS FOODS	, KEEP ONLY ENOUGH FOODS	SOUTFORPE	REPARATION FOR 20 - 30 MINUTES AT A TIM	E. [FISH, BEEF, PORK, POULTR	Y, ETC]	
52	BATHROOM NEEDS CLEA	NING AND A CONTAINER WITH	TIGHT FITTI	NG LID			
54	THE ROOF LEAKS OVER T	THE BATHROOM CAUSING THE	CEILING TILE	ES TO COME DOWN. CORRECT WITHIN 72	HOURS.		
54	CLEAN THE FLOOR IN THE	E BACK OF THE HOUSE					
55	MUSTING THE CENTROL	IZED HEATING SYSTEM TO HI	ET DI IOINIECO	NOT DODTADI E LIEATEDO			
,5	MOOT GGE THE GENTHOE	IZEDTICATING STSTEM TOTAL	LI DOSINESS	NOT FORTABLE HEATERS			
		The second secon	-				
						11.01.01.01.01.01.01.01.01.01.01.01.01.0	
					TOTAL THE THE STATE OF THE STAT		
		Follow-up to	be comple	eted on sanitarian copy only!			

Warning Letter Requested

Prosecution Requested

Follow-up Date