

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNSHIP</b> <b>301 IVEN AVENUE</b> <b>WAYNE, PA 19087</b>		# Risk Factor Violations	0	DATE	02/24/17
		# Repeat Risk Factor Violations	0	TIME IN	09:30AM
		Overall Compliance Status		TIME OUT	11:50AM
Food Facility	Address	City/State	Zip	Phone #	
YANG MING RESTAURANT	1051 CONESTOGA ROAD	ROSEMONT, PA	19010		
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category	
FE00000565	ALAN HUYNH, MANAGER	Follow Up	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
<b>Employee Health</b>				15	IN	Food contact surfaces: cleaned and sanitized	N/A
2	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
3	IN	Proper use of reporting; restriction & exclusion	N/A	<b>Time/Temperature Control for Safety</b>			
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	17	IN	Proper cooking time & temperature	N/A
<b>Good Hygienic Practices</b>				18	IN	Proper reheating procedures for hot holding	N/A
5	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/A
6	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N/A
<b>Preventing Contamination by Hands</b>				21	IN	Proper cold holding & temperatures	N/A
7	IN	Hands clean & properly washed	N/A	22	IN	Proper date marking & disposition	N/A
8	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
9	IN	Adequate handwashing sinks properly supplied and accessible	N/A	<b>Consumer Advisory</b>			
<b>Approved Source</b>				24	IN	Consumer advisory provided for raw/undercooked foods	N/A
10	IN	Food obtained from approved source	N/A	<b>Highly Susceptible Population</b>			
11	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N/A
12	IN	Food in good condition, safe & unadulterated	N/A	<b>Food/Color Additives &amp; Toxic Substances</b>			
13	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
				27	IN	Toxic substances properly identified, stored & used	N/A
				<b>Conformance with Approved Procedures</b>			
				28	IN	Compliance with variance/specialized process/HACCP	N/A

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

C = corrected on site, R = repeated

**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			
29	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	OUT	Utensils, equipment & linens; properly stored, dried & handled	N/A
31	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
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A	Utensils, Equipment & Vending			
33	IN	Plant food properly cooked for hot holding	N/A	46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
34	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			
36	IN	Food properly labeled; original container	N/A	49	IN	Hot & cold water available: adequate pressure	N/A
Prevention of Food Contamination				50	OUT	Plumbing installed: installed, maintained & used; test	N/A
37	IN	Insects, rodents, & animals not present	N/A	51	IN	Sewage & waste water properly disposed	N/A
38	OUT	Contamination prevented during food preparation, storage & display	N/A	52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
39	IN	Personal cleanliness	N/A	53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
40	IN	Wipe clothes; properly used & stored	N/A	54	IN	Physical facilities installed, maintained & clean	N/A
41	IN	Washing fruits & vegetables	N/A	55	IN	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

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P.I.C. Signature

Sanitarian Signature

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**TEMPERATURE RECORDINGS**

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
PORK IN WALKIN COOLER	40	HOT & SOUR SOUP	196
POULTRY IN WALKIN COOLER	40	WON TON SOUP	199
VEGETABLES	38		

**WAREWASHING FACILITIES**

	SANITIZER	PPM
3 Bay Sink		
3 Bay Sink	CHLORINE	N/O
Dishwasher	CHLORINE	75
Wiping Coths	CHLORINE	75

**OBSERVATIONS & CORRECTIVE ACTIONS**

ITEM #	VIOLATION TEXT
38	STORE CUCUMBERS OFF THE FLOOR. CORRECTED WHILE ON SITE.
43	STORE BOXES WITH NEW LARGE CHAFING PANS OFF THE FLOOR. CORRECTED WHILE ON SITE.
*****	ALL THE ABOVE MENTIONED VIOLATIONS HAVE BEEN CORRECTED WHILE ON SITE.

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date