## RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNHSIP			# Risk Factor Violations	DATE	07/19/17
301 IVEN AVENUE			# Repeat Risk Factor Violations	TIME IN	1145
WAYNE, PA 19087			Overall Compliance Status	TIME OUT	
Food Facility Address		Address	City/State	Zip	Phone #
HISSHO SUSHI	@ GIANT 6507	550 E LANCASTER AVE	WAYNE, PA		
Registration #	Owner		Purpose of Inspection (choose one)	License Type	Risk Category
FE 00001286	TIN AUNG KO		Routine	Retail	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.

		Demonstration of Knowledge				Protection from Contamination	
	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			Time/Temperature Control for Safety	
	IN	Procedures for responding to vomiting & diarrheal events	N/A	17	IN	Proper cooking time & temperature	N
		Good Hygienic Practices		18	IN	Proper reheating procedures for hot holding	N
	IN	Proper eating, tasting, drinking or tobacco use	N/A	19	IN	Proper cooling time & temperature	N/
	IN	No discharge from eyes, nose & mouth	N/A	20	IN	Proper hot holding & temperatures	N.
		Preventing Contamination by Hands		21	IN	Proper cold holding & temperatures	N
	ΙΝ	Hands clean & properly washed	N/A	22	IN	Proper data marking & disposition	N
	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.
1212	IN	Adequate handwashing sinks properly supplied and accessible	N/A			Consumer Advisory	
		Approved Source		24	IN	Consumer advisory provided for raw/undercooked foods	N,
	IN	Food obtained from approved source	N/A			Highly Susceptible Population	
	IN	Food received at proper temperature	N/A	25	IN	Pasteurized food used; prohibited foods not offered	N
	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
	100	9 2		27	IN	Toxic substances properly identified, stored & used	N
						Conformance with Approved Procedures	
				28	IN	Compliance with variance/specialized process/HACCP	I

## **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	
9	IN	Pasteurized eggs used where required	N/A	42	IN	In-Use utensils; properly stored	N/A
	IN	Water & Ice from approved source	N/A	43	IN	Utensils, equipment & linens; properly stored, dried & handled	N/
	IN	Variance obtained for specialized processing methods	N/A	44	IN	Single-use/single-service articles: properly stored & used	N/
		Food Temperature Control		45	IN	Gloves used properly	N
Ī	IN	Proper cooling methods used; adequate equipment for temperature control	N/A			Utensils, Equipment & Vending	
	IN	Plant food properly cooked for hot holding	N/A	46	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used  replace wicker shelf with smooth surface shelf	N
	IN	Approved thawing methods used	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N.
	IN	Thermometers provided & accurate	N/A	48	IN	Non-food contact surfaces clean	N.
10000		Food Identification			1	Physical Facilities	
I	IN	Food properly labeled; original container	N/A	49	IN	Hot & cold water available: adequate pressure	N
		Prevention of Food Contamination		50	IN	Plumbing installed: installed, maintained & used; test	N
	IN	Insects, rodents, & animals not present		51	IN	Sewage & waste water properly disposed	N
	IN	Contamination prevented during food preparation, storage & display		52	IN	Toilet facilities; properly constructed, supplied, cleaned	N
	IN	Personal cleanliness		53	IN	Garbage & refuse properly disposed: facilities maintained	
	IN	Wipe clothes; properly used & stored	N/A	54	OUT	Physical facilities installed, maintained & clean clean behind fryer, resurface floor in warewash area	N
	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used replace light bulb in hood, clean ceiling air vent in warewash area	N
		FOOD EMPLOYEE CERTIFICATION Compliance	with P	A Foo	d Empl	oyee Certification Act (3Pa.CSASS§§6501-6510)	
		CERTIFIED FOOD EMPLOYEE				CERTIFICATE	
T	IN	Certified Food Employee employed; acts as PIC; accessible	N/A	57	IN	Certified Food manager certificate: valid and properly displayed	N.

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

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WAYNE, PA 19087  Food Facility  Address  City/State  Time Out  Phone #  HISSHO SUSHI @ GIANT 6507  S50 E LANCASTER AVE  Purpose of Inspection (choose one)  FE 00001286  TIN AUNG KO  Routine  Retail  RETAI								
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Warning Letter Requested

Prosecution Requested

Follow-up Date