

RETAIL FOOD FACILITY INSPECTION REPORT

RADNOR TOWNSHIP 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations		DATE	07/24/17
		# Repeat Risk Factor Violations		TIME IN	1:30pm
		Overall Compliance Status		TIME OUT	
Food Facility	Address	City/State		Zip	Phone #
Margaret Kuo's	175 E. Lancaster Ave.	Wayne/PA		19087	
Registration #	Owner	Purpose of Inspection (choose one)		License Type	Risk Category
	Margaret Kuo	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.

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
2	IN	Management, food employee & conditional employee; knowledge, responsibilities & reporting	N/A	16	OUT	Proper disposition of returned, previously served, reconditioned and unsafe food. Sewer pipe leaking in food bin. Need to dispose of all food under pipe.	C
3	IN	Proper use of reporting; restriction & exclusion	N/A	Time/Temperature Control for Safety			
4	IN	Procedures for responding to vomiting & diarrheal events	N/A	17	IN	Proper cooking time & temperature	N/A
Good Hygienic Practices				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
Preventing Contamination by Hands				21	OUT	Proper cold holding & temperatures Maintain cold holding temperatures at 41F and lower. Currently 70F.	N/A
7	OUT	Hands clean & properly washed Need employees must wash hands sign in womens bathroom.	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	OUT	Adequate handwashing sinks properly supplied and accessible Hand washing sink needs to be supplied at all times.	N/A	Consumer Advisory			
Approved Source				24	IN	Consumer advisory provided for raw/undercooked foods	N/A
10	IN	Food obtained from approved source	N/A	Highly Susceptible Population			
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	Food/Color Additives & Toxic Substances			
13	IN	Required records available, shellstock tags, parasite	N/A	26	IN	Food/Color additives: approved & properly used	N/A
				27	OUT	Toxic substances properly identified, stored & used Store toxic substances in designated area away from food.	N/A
				Conformance with Approved Procedures			
				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	OUT	In-Use utensils; properly stored <i>Ice machine scoop needs to be placed in designated area.</i>	N/A
30	IN	Water & Ice from approved source	N/A	43	OUT	Utensils, equipment & linens; properly stored, dried & handled <i>Utensils need to be placed with handle up.</i>	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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used <i>Repair/replace gasket in fridge on first floor kitchen.</i>	N/A
34	IN	Approved thawing methods used	N/A	47	IN	Warewashing facilities; installed, maintained & used; test	N/A
35	OUT	Thermometers provided & accurate <i>Thermometers need to be in every fridge/freezer and easily seen.</i>	N/A	48	IN	Non-food contact surfaces clean	N/A
Food Identification				Physical Facilities			
36	OUT	Food properly labeled; original container <i>Label and date all food products.</i>	N/A	49	OUT	Hot & cold water available: adequate pressure <i>Dipping well needs faster water circulation.</i>	N/A
Prevention of Food Contamination				50	OUT	Plumbing installed: installed, maintained & used; test <i>Repair/replace broken pipe under 3 bay sink.</i>	N/A
37	OUT	Insects, rodents, & animals not present <i>Clean rodent droppings and maintain contact with pest control.</i>	N/A	51	OUT	Sewage & waste water properly disposed <i>Store mop correctly where it can drain into designated mop sink.</i>	N/A
38	OUT	Contamination prevented during food preparation, storage & display <i>Store all food by FIFO and cooking temperatures.</i>	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	OUT	Wipe clothes; properly used & stored <i>There must be a sanitizer in wiping clothes bucket.</i>	N/A	54	OUT	Physical facilities installed, maintained & clean <i>Entire facility needs deep cleaning.</i>	N/A
41	IN	Washing fruits & vegetables	N/A	55	OUT	Adequate ventilation & lighting: designated areas used <i>Replace light bulb in the hood.</i>	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

** Hand written Reports Signed For
And Received. by Restaurant*

Sanitarian Signature

Laurenne Tatter

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TEMPERATURE RECORDINGS				
ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP	
Fridge in 1st floor kitchen	40	Vegetable soup	160	
Chicken	45	Pork	150	
Peppers	41			
Walk-in fridge	45			
Fridge in 2nd floor kitchen	40			
Bay marie in 2nd floor kitchen	70			
WAREWASHING FACILITIES				
		SANITIZER	PPM	
3 Bay Sink				
3 Bay Sink				
Dishwasher				
Wiping Coths				
OBSERVATIONS & CORRECTIVE ACTIONS				
ITEM #	VIOLATION TEXT			
#37	Contact pest control for flies.			
#38	Store all food containers off the ground.			
#46	Clean or replace shelves in all fridges and freezers. All microwaves need to be commercial grade. Repair walk-in fridge condensation line and repair leak in basement walk-in.			
#49	Repair/replace missing fosset handle in 2nd floor kitchen.			
#50	Repair/replace leaking sewage pipe that was in basement ceiling.			
#54	Clean all food equipment. Clean all grease build up in the food facility. Clean ceiling tiles and replace any missing tiles. Clean under bar area. Remove any clutter.			
7/25/17	Due to unsanitary conditions, insect/rodent infestation, and numerous food code violations; this food facility is closed until the following conditions are met:			
	-Re-inspection giving permission to re-open is granted by Radnor Township Health Officers.			
	-A professional exterminator treats for mice, flies, and other vectors.			
	-The water leaking over electrical box in the walk-in fridge is repaired.			
	-A thorough cleaning of walls, floors, and cooking surfaces throughout the food prep areas.			
	-A thorough cleaning of shelves in walk-in fridges and freezers.			
	-Correct life safety violations that the building inspector identified during the 7/25/17 inspection.			

Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date