

**RETAIL FOOD FACILITY INSPECTION REPORT**

<b>RADNOR TOWNSHIP</b> 301 IVEN AVENUE WAYNE, PA 19087		# Risk Factor Violations	DATE	July 28, 2017
		# Repeat Risk Factor Violations	TIME IN	
		Overall Compliance Status	TIME OUT	
Food Facility	Address	City/State	Zip	Phone #
Margaret Kuo (Market)	389 W. Lancaster Avenue	Wayne, Pa	19087	
Registration #	Owner	Purpose of Inspection (choose one)	License Type	Risk Category
FE00001282	Margaret Kuo	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
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	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	OUT	Proper hot holding & temperatures re-heat to 165f and hot holding @ display to 135f	C
Preventing Contamination by Hands				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	OUT	Adequate handwashing sinks properly supplied and accessible soap & paper towels needed at hand wash station	C	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	IN	Toxic substances properly identified, stored & used	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			
29	IN	Pasteurized eggs used where required	N/A
30	IN	Water & Ice from approved source	N/A
31	IN	Variance obtained for specialized processing methods	N/A
Food Temperature Control			
32	IN	Proper cooling methods used; adequate equipment for temperature control	N/A
33	IN	Plant food properly cooked for hot holding	N/A
34	IN	Approved thawing methods used	N/A
35	OUT	Thermometers provided & accurate <i>need thermometers in the display case</i>	N/A
Food Identification			
36	IN	Food properly labeled; original container	N/A
Prevention of Food Contamination			
37	IN	Insects, rodents, & animals not present	N/A
38	IN	Contamination prevented during food preparation, storage & display	N/A
39	IN	Personal cleanliness	N/A
40	IN	Wipe clothes; properly used & stored	N/A
41	IN	Washing fruits & vegetables	N/A

Proper Use of Utensils			
42	IN	In-Use utensils; properly stored	N/A
43	IN	Utensils, equipment & linens; properly stored, dried & handled	N/A
44	IN	Single-use/single-service articles: properly stored & used	N/A
45	IN	Gloves used properly	N/A
Utensils, Equipment & Vending			
46	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	N/A
47	IN	Warewashing facilities; installed, maintained & used; test	N/A
48	IN	Non-food contact surfaces clean	N/A
Physical Facilities			
49	IN	Hot & cold water available: adequate pressure	N/A
50	IN	Plumbing installed: installed, maintained & used; test	N/A
51	IN	Sewage & waste water properly disposed	N/A
52	IN	Toilet facilities; properly constructed, supplied, cleaned	N/A
53	IN	Garbage & refuse properly disposed: facilities maintained	N/A
54	IN	Physical facilities installed, maintained & clean	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			
56	IN	Certified Food Employee employed; acts as PIC; accessible	N/A

CERTIFICATE			
57	IN	Certified Food manager certificate: valid and properly displayed	N/A

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P.I.C. Signature

Sanitarian Signature

*Laurence Tottam*



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**TEMPERATURE RECORDINGS**

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
cold storage display / salads	41	cooked hot holding (dumplings)	118
freezer	-9		

**WAREWASHING FACILITIES**

	SANITIZER	PPM
3 Bay Sink	N/O	0
3 Bay Sink		
Dishwasher		
Wiping Coths	N/O	0

**OBSERVATIONS & CORRECTIVE ACTIONS**

ITEM #	VIOLATION TEXT
*****	
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Follow-up to be completed on sanitarian copy only!

Warning Letter Requested

Prosecution Requested

Follow-up Date