

FOOD ESTABLISHMENT INSPECTION REPORT

RADNOR TOWNSHIP
301 Iven Avenue - Wayne, PA 19087
Phone (610) 688-5600

FOOD ESTABLISHMENT INFORMATION

<u>FE NAME</u>				<u>LICENSE</u>	
YANG MING				FE00000565	
<u>ADDRESS</u>				<u>INSP. TYPE</u> <u>INSP. NUMBER</u>	
1051	CONESTOGA	RD	ROSEMONT	PA 19010-	FEI 6258
<u>MANAGER NAME</u>		<u>INSP. DATE</u>	<u>TIME IN</u>	<u>TIME OUT</u>	<u>PURPOSE</u>
MGR. ALAN HUYNH		7/29/2015	2:15 PM		ROUTINE
<u>OVERALL COMPLIANCE</u>			<u>RISK CATEGORY</u>		
IN					

OBSERVATIONS AND CORRECTIVE ACTIONS

VIOLATIONS CITED IN THIS REPORT MUST BE CORRECTED WITHIN THE TIME FRAMES BELOW.

COMPLIANCE STATUS: OUT = not in compliance, N/O = not observed, N/A = not applicable, C = corrected on site, R = repeated

<u>COMP STAT</u>	<u>VIOLATION OF CODE</u>	<u>NEW/OLD VIOLATION</u>
	<u>COMMENTS</u>	<u>CORRECT BY DATE</u>

0 - No PA Food Code Violations

- OUT 0 - No PA Food Code Violations
MOUNT THE FIRE EXTINGUISHERS OFF THE FLOOR PER THE FIRE/MECHANICAL CODES
- OUT 0 - No PA Food Code Violations
PER THE INDOOR CLEAN AIR ACT INSTALL A SMOKE FREE SIGN NEAR THE ENTRANCE

34 - Food Temperature Control - Thermometer provided & accurate

- OUT 34 - 46.632. Numbers and capacities of food temperature measuring devices
THERE ARE SEVERAL COLD STORAGE UNITS WITH THERMOMETERS MISSING

36 - Prevention of Food Contamination - Insects, rodents & animals not present; no unauthorized persons

- OUT 36 - 46.922. (e)(f) Functionality of various physical facilities: Outer openings protected, exterior walls and roofs protective barrier.
REPAIR THE SCREEN IN THE REAR GROUND AND 2ND LEVEL DOORS
- OUT 36 - 46.922. (c) Functionality of various physical facilities: Design and installation of insect control devices.
MUST HAVE EXTERMINATOR TREAT FOR FLIES & OTHER INSECTS

37 - Prevention of Food Contamination - Contamination prevented during prep, storage & display

- OUT 37 - 46.321. Food storage
MUST STORE ALL FOOD & FOOD CONTAINERS AT MINIMUM OF 6" OFF THE FLOOR

38 - Prevention of Food Contamination - Personal cleanliness

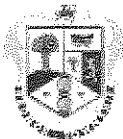
- COS 38 - 46.137. Cleanliness of outer clothing
EMPLOYEE CLOTHING HEAVILY SOILED. MUST WEAR CLEAN CLOTHING
- COS 38 - 46.152. Hair restraints
ALL FOOD PREPARATION WORKERS NEED HAIR RESTRAINTS

4 - Good Hygienic Practices - Proper eating, tasting, drinking, or tobacco use

- COS 4 - 46.151. (a) Food contamination prevention: Eating, drinking or using tobacco.
PERSONAL DRINKS MUST HAVE A TIGHT FITTING COVER

41 - Proper Use of Utensils - in-use utensils properly stored

- COS 41 - 46.302. In-use utensils and between-use storage.
WHEN NOT IN USE, WIPING CLOTHS MUST BE STORED IN A SANITIZED SOLUTION. NO SANITIZED BUCKET VISIBLE



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45 - Utensils, Equipment and Vending - Food & non-food contact surfaces cleanable, properly designed, constructed & used

OUT 45 - 46.522. Materials for surfaces that are nonfood-contact surfaces
CARD BOARD ON FLOORS MUST BE REMOVED. NOT AN APPROVED SURFACE

46 - Utensils, Equipment and Vending - Warewashing facilities; installed, maintained & used; test strips

OUT 46 - 46.634. Sanitizing solution testing devices
NEED TEST STRIPS TO PROVE THE SANITIZING CONCENTRATION OF 3 BAY SINK AND WIPING CLOTH CONTAINERS

47 - Utensils, Equipment and Vending - Non-food contact surfaces clean

OUT 47 - 46.714. Frequency of cleaning nonfood-contact surfaces
NEED A GENERAL CLEANING OF THE BACK OF THE HOUSE AND BASEMENT

52 - Physical Facilities - Garbage & refuse properly disposed: facilities maintained

OUT 52 - 46.922. (j) Functionality of various physical facilities:Outdoor refuse areas: curbed and graded to drain
CLEAN THE OUTSIDE TRASH & GREASE STORAGE AREA

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COLD / HOT HOLDING AND TEMPERATURES		WAREWASHING FACILITIES		
<u>HOLDING LOCATION</u>	<u>TEMP</u>	<u>TYPE</u>	<u>SANITIZER</u>	<u>PPM</u>
CRE FREEZER	8.00	DISHWASHER	CHLORINE	75
SHRIMP	40.00	SANITIZING BUCKETS	NOT OBSERVED	0
SCALLOPS	41.00			
WHITE RICE	162.00			
WON TON SOUP	189.00			
HOT & SOUR SOUP	182.00			

REMARKS

VIOLATIONS SHALL BE CORRECTED WITHIN 48 HOURS UNLESS OTHERWISE SPECIFIED. THE MOST RECENT FOOD SAFETY INSPECTION OR A WRITTEN NOTICE ADVISING CONSUMER THAT THE MOST RECENT FOOD SAFETY INSPECTION IS AVAILABLE FOR REVIEW MUST BE POSTED IN PLAIN SIGHT. FAILURE TO DO SO MAY RESULT IN PENALTIES IN ACCORDANCE WITH APPLICABLE ADOPTED RADNOR TOWNSHIP CODES

SIGNATURES

Person in Charge (Signature):

Inspector (Signature):

Larry Taltoan