



Commonwealth of Pennsylvania
Department of Agriculture
Bureau of Food Safety and Laboratory Services

2301 N CAMERON ST
HARRISBURG, PA 17110
717-787-4315

Retail Food Facility Inspection Report

Facility: NEW YANG GARDEN Facility ID: 12313
Owner: GUO M. ZHOU
Address: 56 S 18TH ST
City/State: COLUMBIA PA
Zip: 17512 County: Lancaster Region: Region 6E
Phone: (717) 684-4375

Insp. ID: 804321
Insp. Date: 7/15/2020
Insp. Reason: Regular
No. of Risk Factors: 3
No. of Repeat Risk Factors: 2
Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	Out, C
Employee Health		15. Food-contact surfaces: cleaned & sanitized	Out, C, R
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
3. Proper use of restriction & exclusion	In	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	N/O	22. Proper date marking & disposition	N/A
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	N/A
9. Adequate handwashing sinks properly supplied & accessible	In	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	N/A
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	N/A
Conformance with Approved Procedures		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	Out, C, R
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food & Water		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	Out, C
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out, R
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	Out	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, cleaned	Out
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

FOOD EMPLOYEE CERTIFICATION

Certified Food Employee

56. Certified Food Employee employed; acts as PIC; accessible In

Certificate

57. Certified food manager certificate: valid & properly displayed

In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
7/15/2020	ZENGYUN ZHOU (Signature on File)		7/15/2020	Theresa Mosby		7/15/2020	11:10 AM	12:15 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rice	Hot-Hold Unit	151, 152°F	Chicken	Bain Marie	38°F	Egg Rolls	Cold-Hold Unit	36°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
14.	3 - 302.11	Observed in the walk-in cooler, raw chicken stored above onions.		
15.	4 - 601.11(A)	Observed 3 cleavers and 3 gray totes with old food residue on them, greasy, and not clean to sight and touch.		Repeat Violation
27.	7 - 204.11	Food facility is using chlorine bleach at an extremely high concentration in excess of 400ppm, not approved in the Code of Federal Regulations for food contact sanitizing at this level.		Repeat Violation
37.	6 - 202.15	The back door is broken and does not seal and has gaps around the entire frame and does not protect against insects or other animals.	7/21/2020	
47.	4 - 501.116	Food Employee is not using available sanitizer test strips or test kit to determine sanitizer concentration.		
48.	4 - 602.13	Observed a build-up of old food residue and grease in these areas: behind the grease trap, behind the smoker, beneath the wok area, beneath the fryers, and beneath the food preparation tables. Observed grime on the inner side of the door to the walk-in cooler.	7/22/2020	Repeat Violation
52.	6 - 501.18	Observed a grime build-up on the hand-wash sinks, light switches, and doors of the restrooms. Observed webbing, dead insects, and flies around the bottom area of the toilets in both restrooms.	7/18/2020	

PUBLISHED COMMENTS

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.
Reviewed and emailed a copy of this inspection report to Zengyun Zhou ~ CFM.