CITY OF PHILADELPHIA, LAW DEPARTMENT CITY OF PHILADELPHIA, LAW

DEPARTMENT

By: Beverly L. Penn Senior Attorney Attorney Identification No. 46691 1515 Arch Street - 16th Floor Philadelphia, PA 19102-1595

(215) 683-5016

CITY OF PHILADELPHIA

VS.

JOY TSIN LAU, INC.

MABEL CHEN t/a JOY TSIN LAU

1026 RACE STREET

PHILADELPHIA, PA 19107

Filed and Attested by PROTHONOTARY OCT 2010 11:36

COURT OF COMMON PLEASURY

CIVIL TRIAL DIVISION

TERM, 2010

NO.

COMPLAINT IN A CIVIL ACTION IN EQUITY

#5070

You have been sued in court, if you wish to defend against the claims set forth in the following pages, you must take action within twenty (20) days after this complaint and notice are served by entering a written appearance personally or by attorney and filing in writing with the court your defenses or objections to the claims set forth against you. You are warned that if you fail to do so the case may proceed without you and a judgment may be entered against you in the court without further notice for any money claimed in the complaint or for any other claim or relief requested by plaintiff. You may lose money or property or other rights important to you.

YOU SHOULD TAKE THIS PAPER TO YOUR LAWYER AT ONCE. IF YOU DO NOT HAVE A LAWYER OR CANNOT AFFORD ONE, GO TO OR TELEPHONE THE OFFICE SET FORTH BELOW TO FIND OUT WHERE YOU CAN GET LEGAL HELP.

PHILADELPHIA BAR ASSOCIATION LAWYER REFERRAL and INFORMATION SERVICE ONE READING CENTER PHILADELPHIA, PA 19107 (215) 238-1701

"Le han demandado a usted en la corte. Si usted quiere defenderse de estas demandas expuestas en las páginas siguientes, usted tiene veinte (20) dias, de plaza al partir del fecha de la demanda y la notificacion. Hace falta asentar una comparencia escrita o en persona o con un abogado y entregar a la corte en forma escrita sus defensas o sus objeciones a las demandas en contra de su persona. Sea avisado que si used no se defiende, la corte tomará medidas y puede continuar la demanda en contra suya sin previo aviso o notifcacion. Ademas, la corte puede decidir a favor del demandante y requiere que usted cumpla con todas la provisiones de esta demanda. Usted puede perder dinero o sus propiedades u ostros derechos importantes para usted.

LLEVE ESTA DEMANDA A UN ABOGADO IMMEDIATAMENTE SI NO TIENE ABOGADO O SI NO TIENE EL DINERO SUFICIENTE DE PAGAR TAL SERVICIO, VAYA EN PERSONA O LLAME POR TELÉFONO A LA OFICINA CUYA DIRECCIÓN SE ENCUENTRA ESCRITA ABAJO PARA AVERIGUAR DONDE SE PUEDE CONSEGUIR ASISTENCIA LEGAL.

SERVICIO DE REFERENCIA E LEGAL ONE READING CENTER FILADELFIA, PA 19107 (215) 238-1701

By: Beverly L. Penn Senior Attorney Attorney Identification No. 46691 1515 Arch Street - 16th Floor Philadelphia, PA 19114-1595 (215) 683-5106

CITY OF PHILADELPHIA : COURT OF COMMON PLEAS

CIVIL TRIAL DIVISION PHILADELPHIA COUNTY

V.

.

JOY TSIN LAU, INC. : TERM, 2010

MABEL CHEN t/a

JOY TSIN LAU

1026 RACE STREET : NO.

PHILADELPHIA, PA 19107

RULE

AND NOW, this day of , 2010 upon consideration of the within Complaint in a Civil Action in Equity and upon motion of plaintiff, City of Philadelphia, a Rule is hereby granted upon the above-named defendants, JOY TSIN LAU, INC. AND MABEL CHEN T/A JOY TSIN LAU to show cause why an injunction should not issue enjoining the said defendants from maintaining or operating a food establishment at 1026 RACE STREET, in the City of Philadelphia, in any manner inconsistent with the Philadelphia Code and requiring defendants to take whatever action is necessary to bring the subject food establishment into compliance with the Code.

This Rule to Show Cause is returnable and will be heard by the Court on the day of , 2010, at 9:00 a.m. in Courtroom 446, City Hall, Philadelphia, PA.

BY THE COURT:

CITY OF PHILADELPHIA, LAW DEPARTMENT

By: Beverly L. Penn Senior Attorney Attorney Identification No. 46691 1515 Arch Street - 16th Floor

Philadelphia, PA 19114-1595

(215) 683-5106

CITY OF PHILADELPHIA :

COURT OF COMMON PLEAS

CIVIL TRIAL DIVISION

PHILADELPHIA COUNTY

V.

:

JOY TSIN LAU, INC. : TERM, 2008

MABEL CHEN t/a :

JOY TSIN LAU

1026 RACE STREET : NO.

PHILADELPHIA, PA 19107

PERMANENT INJUNCTION

AND NOW, this day of , 2010, upon consideration of the Complaint and the hearing held thereupon, it is hereby ORDERED and DECREED that:

- 1. Defendants, JOY TSIN LAU, INC. AND MABEL CHEN (hereinafter "defendant"), shall immediately CEASE and DESIST from operating the subject food establishment trading as JOY TSIN LAU (hereinafter "subject food establishment") located at 1026 RACE STREET in the City of Philadelphia unless or until the Department of Public Health certifies that the food establishment is in compliance with Title 6 of the Philadelphia Code and Regulations there under ("Health Code").
- 2. Defendants shall thereafter maintain the subject food establishment in compliance with the requirements of the Health Code, and shall correct in a timely manner any and all violations of which notice is given.
- 3. If defendants fail to comply with this Order as specified in paragraph one (1), above, the City of Philadelphia and/or its contractors shall be authorized to padlock or take

violations of the Health Code have been corrected. The costs of such action shall be charged to the defendant upon application of the City of Philadelphia.

- 4. If defendants continue to operate the subject food establishment in violation of Paragraph three (3) above, defendants shall be fined in the amount of Three Hundred Dollars (\$300.00) per day for each and every day each violation has existed at the subject food establishment since the date of the original notices of violation of the Health Code.
- 5. Defendants shall permit the Department of Public Health to enter on the premises and conduct inspections of the subject food establishment.
- 6. The Sheriff of Philadelphia County and, if requested, the Philadelphia Police Department, shall assist the Department of Public Health in carrying out the terms of this Order and they are authorized to remove any person who refuses to leave the subject food establishment, using whatever reasonable force is necessary. Any person who interferes with or obstructs the Department of Public Health in the performance of its duties is subject to arrest by the Sheriff and/or Police.
- 7. An absolute fine in the amount of \$ _______ is imposed upon the defendant in favor of the City of Philadelphia. Said fine shall be made payable to the "City of Philadelphia" and is due on or before _______. This fine shall be entered as a judgment for plaintiff and against the defendants by the Prothonotary upon praccipe of plaintiff.
- 8. A conditional fine in the amount of \$______ is imposed upon defendants.

 Part or all of said fine shall be made absolute at any future hearing for failure to comply with the terms of the Order entered in this matter.
- 9. Costs in the amount of \$_____ are imposed upon defendants in favor of the City of Philadelphia. Said costs shall be made payable to the "City of Philadelphia" and are

due on or before ______. These costs shall be entered as a judgment for plaintiff and against the defendants by the Prothonotary upon praccipe of plaintiff.

- 10. Costs in the amount of \$_____are imposed upon defendants in favor of the Department of Public Health. Said costs shall be made payable to the "Department of Public Health EHS" and are due on or before ______. These costs shall be entered as a judgment for plaintiff and against the defendans by the Prothonotary upon praccipe of plaintiff.
- The failure to comply with Title Six of the Philadelphia Code has resulted in this Complaint in Equity being filed in the Court of Common Pleas and, therefore, a cost of \$315.00 per inspection for all inspections leading up to and conducted during this enforcement action will be assessed pursuant to Section 6-505 of the Regulations Governing Food Establishments.
- 12. Any person licensed under Title Six of the Health Code who has not paid any fines and costs which have been assessed within ten (10) days, shall have said license suspended and shall cease operation until all fines and costs are paid pursuant to Section 6-103 of the Regulations Governing Food Establishments. Continuous violation of Section 6-103 shall be a separate violation for each day. In order to enforce Section 6-103, the Department of Licenses and Inspections may, without further notice, issue a Cease Operations Order setting forth the unpaid fines and/or Court costs and cause the premises to be vacated of all employees, patrons and occupants until all such charges are paid.
- 13. The terms of this Order shall be binding on the defendants, agents, employees and all persons acting in or for their behalf or occupying the subject food establishment.
- 14 A hearing is scheduled for the day of , 2010, at 9:00 a.m. in Courtroom 446, City Hall, Philadelphia, PA, to determine what sanctions are to be imposed against the defendants for non-compliance with any of the terms of the Orders entered in this

matter, including a determination of any fines and costs to be imposed against the defendant and	Ĺ
of any further appropriate relief. The defendants shall attend this hearing.	

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BY THE COURT:		

Case ID: 101001867

CITY OF PHILADELPHIA, LAW DEPARTMENT

By: Beverly L. Penn Senior Attorney Attorney Identification No. 46691 1515 Arch Street - 16th Floor Philadelphia, PA 19114-1595 (215) 683-5106

CITY OF BITT A DEL BITTA

CITY OF PHILADELPHIA : COURT OF COMMON PLEAS

CIVIL TRIAL DIVISION
PHILADELPHIA COUNTY

v.

JOY TSIN LAU, INC. : TERM, 2010

MABEL CHEN t/a : JOY TSIN LAU :

1026 RACE STREET : NO.

PHILADELPHIA, PA 19107 :

COMPLAINT IN CIVIL ACTION IN EQUITY

- 1. Plaintiff, City of Philadelphia (hereinafter "City"), is a municipal corporation of the first class of the Commonwealth of Pennsylvania under the Act of April 21, 1949, P.L. 665 §1, et seq.
- 2. Defendants JOY TSIN LAU, INC. AND MABEL CHEN, (hereinafter "defendant"), are the owners of or otherwise responsible party for the establishment trading as JOY TSIN LAU, located at 1026 RACE STREET, in the City of Philadelphia (hereinafter "subject food establishment").
- 3. On or about the following dates, the City's Department of Public Health (hereinafter "Department") inspected the subject food establishment, and determined that said food establishment was in violation of Title 6 of the Philadelphia Code and the Regulations there under (hereinafter "Health Code"): January 5, 2010 (Exhibit "A"), April 7, 201 (Exhibit "B"), June 16, 2010 (Exhibit "C") and August 18, 2010 (Exhibit "D").

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- 4. After the above inspections, the Department of Public Health served Inspection Records on defendant directing the timely correction of the Health Code violations noted therein. A copy of said Inspection Records are attached hereto as Exhibits "A", "B", "C" and "D" and the violations cited therein are incorporated herein and made allegations of this Complaint.
- 5. On or about May 18, 2010, a Compliance Inspection Letter was sent to defendant to discuss the violations and to determine a timetable for correction of any outstanding violations. Defendant failed to comply. A copy of the Compliance Record is attached hereto as Exhibit "E".
- 6. The condition of the establishment presents a serious and immediate hazard to the safety, health and welfare of the patrons of the food establishment and to the public in general and constitutes a public health nuisance.
- 7. The defendant has received all Notices and Orders as required by law, but have failed, neglected or refused to abate the Code violations existing at the subject food establishment.
- 8. The failure to comply with Title Six of the Philadelphia Code has resulted in this Complaint in Equity being filed in the Court of Common Pleas and, therefore, a cost of \$315.00 per inspection for all inspections leading up to and conducted during this enforcement action will be assessed pursuant to Section 6-505 of the Regulations Governing Food Establishments.
- 9. Any person licensed under Title Six of the Health Code who has not paid any fines and costs which have been assessed within ten (10) days shall have said license suspended and shall cease operation until all fines and costs are paid pursuant to Section 6-103 of the Regulations Governing Food Establishments. Continuous violation of Section 6-103 shall be a separate violation for each day. In order to enforce Section 6-103, the Department of Licenses

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and Inspections may, without further notice, issue a Cease Operations Order setting forth the unpaid fines and/or Court costs and cause the premises to be vacated of all employees, patrons and occupants until such charges are paid.

10. Plaintiff lacks a full and adequate remedy at law and irreparable harm may result if this Honorable Court fails to grant the relief requested.

WHEREFORE, plaintiff respectfully prays that this Honorable Court grant an injunction ordering the following relief:

- (a) Defendant forthwith cease from using or maintaining the subject premises, or cease allowing the subject premises to be used or maintained in violation of the Code;
- (b) Defendant forthwith take whatever action is necessary to bring the subject food establishment into compliance with the Health Code;
- (\$300.00) per day for each and every day each violation has existed uncorrected in the subject food establishment since the original notices of violation of the Health Code;
- (d) Defendant pay all costs attendant to this action, including reimbursement to the City of Philadelphia for numerous inspections by the Department of Public Health and reimbursement if the Department shall abate or relieve any emergency condition existing in the subject food establishment; and

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(e) Such other relief as this Honorable Court may deem appropriate.

Respectfully submitted,

Shelley R. Smith City Solicitor

Ann Agnes Pasquariello Divisional Deputy City Solicitor

By: /s/ Beverly L. Penn

Beverly L. Penn Senior Attorney

Attorneys for the City of Philadelphia

Case ID: 101001867

VERIFICATION

I, Bernard Finkel, verify that I am the agent for the Plaintiff and that I am authorized to make this verification on its behalf. The statements made in the foregoing pleading are true and correct. I make this verification upon information and belief. I understand that statements made herein are made subject to the penalties of 18 Pa.C.S.A Section 4904 relating to unsworn falsification to authorities.

Date: 10/12/10

Bernard Finkel

Field Services Manager Food Protection Unit

Department of Public Health

Case ID: 101001867

EXHIBIT A

Case ID: 101001867



	S. Bro	ad St.,	h/Office of Food Protection			No. n			Factor/Intervention Violations Factor/Intervention Violations	0	Date Time In	01/05/	
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00	d Faci	lity	Address 1026 RACE ST		hone 27227				Establishment Type Restaurant: Eat-In		District	Sub	
	nsee sin Lau	, Inc.	Corporate Officer Joy Tsin Lau, Inc.	Licer R2769	se#				Purpose of Inspection	n	Inspection		•
			OODBORNE ILLNESS RI	SK FAC	ORS	AND	PUE	LIC H		ONS			
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,	IN	No discharge from eye							Consumer Ad	•			
			Contamination by Hazards			23	IN	Cons	umer advisory provided for raw o			COLUMN TO SERVICE STATE	110.0
	IN	Hands clean & proper				0.4			Highly Susceptible	CONTRACTOR AND CONTRACTOR CONTRACTOR			
	IN	properly followed	with RTE foods or approved alternate	method		24	IN	Paste	eurized foods used; prohibited for		red		
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500 S. Broad						ctor/Interventio		2 0	Date Time In	01/05/2010 12:35 PM
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Food Facilit Joy Tsin Lau		dress 8 RACE ST	Tele p 215593	hone 27227		E stablishm Restaurant: Ea			District 1	Sub 2
L icensee Joy Tsin Lau, In		rporate Officer Tsin Lau, Inc.	Licer R2769			Purpose of inspection	Inspection	n	Inspection Complaint	n Type
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Item Number	1400 00 19 19 19 19 19 19 19 19 19 19 19 19 19		itions cited in this re	AV-1810-14-AU-S-1-AV-18-20-18-20-3-3-1-AV-18-20-4-4-4-4-4-4-4-4-4-4-4-4-4-4-4-4-4-4-		ANTERNAMENTAL PROPERTIES (mes below.			
8	Violation of Code: [46 The handwash sink in	.981(h)] No sign o the 1st floor prep	r poster posted at a aration area was bl	all the handwash ocked by dishes	sinks in the and not acc	area to remir esible at all ti	nd food empl mes for emp	loyees to	wash their lise. New Viol	hands. lation.
21	Violation of Code: [46 walk-in boxes, was no	.385(b)] Potentiall	y hazardous ready					_		
34	Violation of Code: [46 in all equipment. New	.632] Temperature / Violation.	e measuring device	s for ensuring pr	oper temper	atures of equ	ipment are r	not availa	able or readi	ly accessibl
37	Violation of Code: [46 uncovered inside refri	.321] Food and be geration units and	everages are not sto inside walk-in box	ored at least 6 inc es. New Violation	ches above in.	he floor and	inside walk-	in boxes	. Food items	are
39	Violation of Code: [46	.304] Moist wiping	cloths observed ly	ing on shelving a	ind not store	d in sanitizin	g solution. N	lew Viol	ation.	
45	Violation of Code: [46 approved commercial			ts,Coleman coole	er, trash bag	and garden	hose for noc	dle clea	ning are not	ANSI/NSF
45	Violation of Code: [46 Cutting boards observ									or scratching
46	Violation of Code: [46	.634] Food facility	lacks sanitizer test	strips to monitor	sanitizer co	ncentration.	New Violation	on.		
47	Violation of Code: [46	.711(b)(c)] Equipn	nent surfaces need	cleaning. New \	/iolation.					
53	Violation of Code: [46	.901] Walls, ceilin	g tiles, and floor su	rfaces need repa	ir. New Viol	ation.				
53	Violation of Code: [46	.753] Employee cl	othing stored in lar	ge trash containe	er with water	in basement	food prepar	ation are	ea. New Vio	lation.
54	Violation of Code: [46	.544(e)] Hood filte	rs have an accumu	lation of grease.	New Violati	on.				
Decer's	Risk Factors									
Remarks	Good Retailing Practic	ces								
Summary Statements	This inspection has re unacceptable public h assessed upon reinsp	ealth or food safe								
violations ma payment of a	ired under Section 6 by result in the revoca nother license fee. A 11 JFK Boulevard Ph	ation of your hea An appeal to thes	alth license and o	ther legal action	n. Reinstate	ement of a r	evoked hea	alth licer	nse will requ	uire
Person in C	harge (Signature) N	/abel Chan/Own	er Chu C	han I	}			Date: 0	1/05/2009	
nspector (S	ignature) Bruce Enr	948	10 T	7	>		Date: 0	01/05/2010		

Case ID: 101001867

EXHIBIT B

Case ID: 101001867



Filiadeiphia D 500 S. Broad S		Office of Food Protection			1		Risk Factor/Intervention Violations	2	Date	04/07/2	
		onment/foodprotection.htm	าไ	r	40. OI F	kepeat	Risk Factor/Intervention Violations Number of Corrections	3	Time In	12:35	
ood Facility		Address	Telepi	2000			Establishment Type				PIVI
loy Tsin Lau		1026 RACE ST	215592				Restaurant: Eat-In		District	Sub 2	
_icensee loy Tsin Lau, Inc.		Corporate Officer Joy Tsin Lau, Inc.	Licens R27699				Purpose of Inspection	on ·	Inspection Fallow-up	า Туре	
	F0	ologicotante le l'intere et el	KEACI	0);\\$\ <u> </u>	MD);	MISIL	idalia istalia (St. Vis. 16)	(0))(\$			
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Compliance S	tatus		cos	R	Comp	lianc	e Status			cos	F
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1 IN Cer	tification by accredite	ed program, compliance with Code, or			16	IN	Proper cooking time & temperature				Ī
	rect responses	and any interest control of the property of a property of a property of the control of the contr		1100146	17	IN	Proper reheating procedures for hot h	olding			
3 List Dan		nployee Health	MENTERPOL		18	IN	Proper cooling time & temperature				┼-
	nagement awareness	restriction & exclusion		 ⊦	19 20	IN IN	Proper hot holding temperature Proper cold holding temperature				┼-
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	discharge from eyes,						Consumer Ad	visory			
	Preventing C	ontamination by Hazards		5359	23	iΝ	Consumer advisory provided for raw	or undercool	ked foods		Ι
6 IN Han	nds clean & properly	washed					Highly Susceptible	Populati	on 🚊 💯 🧖		0
		ith RTE foods or approved alternate me	thod		24	IN	Pasteurized foods used; prohibited fo	ods not offe	red		L
	perly followed	facilities supplied & accessible					Chemica	il			
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9 IN Foo	od obtained from app		1820/2019/2019	0207//0006	26	IN	Toxic substances properly identified,			1	
	od received at proper		'''		April poss		Conformance with Appr			Glevijich-Escho	352/1
		sale, & unadulterated			27	IN	Compliance with variance, specialized	process, &	HACCP plan		1
12 IN Req	quired records availal	ble: shellstock tags, parasite destruction	.								\neg
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Item Number Violation of Code: [46.874](v)(e)] Chlorine chemical sanitizer residual datested in the final sanitizer rinse cycle of the low temperature satisfavasher was less than the required 59 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and satisfavasher was less than the required 59 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and satisfavasher was less than the required 59 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and satisfavasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and satisfavasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and satisfavasher was less than the required 50 ppm, and register of the first possible foods of the first possible food facility and held for more than 48 hours, tocal refrigeration and the first possible food facility and held for more than 48 hours, tocal refrigeration of Code: [46.304] (c)(d)] Food facility does not have adequate refrigeration equipment / capacity to maintain all refrigerated food temperature of 14 degrees F or below. Four refrigeration units on the 1st floor kitchen area did not have adequate temperature. All poten hazardous foods were removed and stored in units maintaining 41 degrees F(in basement). Management called a contractor for repairs ordered to discontinue storage of perisable foods in these units. New Violation and Code: [46.822] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.822] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.822] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.822] Morking bulk food ingredient storage containers are not labeled with the common name of th									<u> </u>		
Item Number Violations cited in this report must be corrected within the time frames below. Violation of Codo: [46.674(u)(e)] Chlorine chemical sanitizer residual delected in the fire mess below. Violation of Codo: [46.674(u)(e)] Chlorine chemical sanitizer residual delected in the fire frames below. Violation of Codo: [46.674(u)(e)] Chlorine chemical sanitizer residual delected in the fire dishwasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and sar dishwasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and sar dishwasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and sar dishwasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and sar dishwasher was less than the required so ppm as required. Management ordered to manually wash, rinse, and sar dishwasher was less than the required so ppm as required. Management ordered to manually wash, rinse, and sar dishwasher was less than the required so ppm as required. Management ordered to manually wash, rinse, and sard until the refrigeration of code: [46.342] Feodial Food shell were refrigeration with sort the test floor, kitchen area did not have adequate temperature. All poter hardward to discontinue storage of penishable foods in these units. New Violation. Violation of Code: [46.322] Feodial stored in units maintaining 41 degrees F(in basement), Management related or control research or repairs ordered to discontinue storage of penishable foods in these units. New Violation. Violation of Code: [46.322] Feodial flow in greated stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered items are stored in refrigeration units. Repeat Violation. Violation of Code: [46.373] Microward vers, freezer chests, and colemna cooler are not ANSI/NSF approved food equipment. Repeat Vi									<u>:</u>		
Violation of Code: [46.874(n)(e)] Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low temperature sar distreasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and san distreasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and san distreasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and san distreasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to repair chlorine concentration. On-Site. New Violation. 21 Violation of Code: [46.384(c)(d)] Food facility does not have adequate refrigeration equipment. capacity to maintain all refrigerated food preparature of 41 degrees F or below. Four refrigeration on the 1st floor kitchen area did not have adequate temperature. All poter hazardous foods were removed and stored in units maintaining 41 degrees F (in basement). Management called a contractor for repairs ordered to discontinue storage of perishable loods in these units. New Violation. 32 Violation of Code: [46.632] Temperature measuring devices for ensuring proper temperatures of equipment are not available or readily a in all equipment. New Violation. New Violation. New Violation of Code: [46.282] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.282] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.304] Food/beverages are not storage of remaining and sanitizing solution. New Violation of Code: [46.304] Moist wiping cloths observed lying on counter and not stored in sanitizing solution. New Violation of Code: [46.672] Food contact surface of wood stumps are not smooth, easily cleanable and resistant to pitting, cracking, or soluting boards observed with deep scratches and scoring no									,		
Violation of Code: [46.874(a)(e)] Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low temperature sar distriusasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and sar distriusasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and sar distriusasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and sar distriusasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and sar distriusasher was a dequate chipser of the food, prepared in the food facility and held for more than 48 hours, local refrigeration of Code: [46.384(c)(d)] Food facility does not have adequate refrigeration equipment / capacity to maintain all refrigerated food lemperature of 41 degrees F or below. Four refrigeration units on the 1st floor kitchen area did not have adequate temperature. All poter lemperature of 41 degrees F or below. Four refrigeration units on the 1st floor kitchen area did not have adequate temperature. All poter lemperature to discontinue storage of perishable foods in these units. New Violation. 30 Violation of Code: [46.322] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.321] Food/beverages are not stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered items are stored in refrigeration units. Repeat Violation. 31 Violation of Code: [46.321] Food/beverages are not stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered items are stored in refrigeration units. Repeat Violation. 32 Violation of Code: [46.321] Food contact surface of wood stumps are not smooth, easily cleanable and resistant to pitting, cracking, or so Cutting boards observed with deep scratches and scoring not allowing for effectiv			e i e	EERAVASTI (G) N.S. V.	(NE)(0(0):1;4E	(O) (VIEWARO	in(a)	ΙĠ			
Violation of Code: [46.674(a)(e)] Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low temperature sar dishwasher was less than the required 50 ppm, and not 50-100 ppm as required. Management ordered to manually wash, rinse, and sar dishes and utlensitis until adequate chlorine concentration provided by dish machine. Contractor on site to repair chlorine concentration. On-Site. New Violation. 21 Violation of Code: [46.385(b)] Potentially hazardous ready to eat food, prepared in the food facility and held for more than 48 hours, locar refrigeration and walk-in box units was not date marked. Repeat Violation. 32 Violation of Code: [46.394(c)(d)] Food facility does not have adequate refrigeration equipment / capacity to maintain all refrigerated food prepared to discontinue storage of perishable foods in these units. New Violation. 33 Violation of Code: [46.323] Temperature measuring devices for ensuring proper temperatures of equipment. New Violation. 34 Violation of Code: [46.323] Temperature measuring devices for ensuring proper temperatures of equipment are not available or readily a in all equipment. New Violation. Violation of Code: [46.323] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.323] Food/beverages are not stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered items are stored in refrigeration units. Repeat Violation. 35 Violation of Code: [46.321] Food/beverages are not stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered items are stored in refrigeration units. Repeat Violation. 45 Violation of Code: [46.321] Food/beverages are not stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered items are stored in refrigeration units. Repeat Violation. 45 Violation of Code: [46.672] Food contact surface of wood stumps are not smooth, easily cleanable and resistant to pitting, cracking, or scutting bo			Violatio	ons cited in this rep	oort must be co	rrected withi	n the t	ime frames below.			
Violation of Code: [46.385(b)] Potentially hazardous ready to eat food, prepared in the food facility and held for more than 48 hours, local refrigeration and walk-in box units was not date marked. Repeat Violation. Violation of Code: [46.384(c)(d)] Food facility does not have adequate refrigeration equipment. / capacity to maintain all refrigerated food temperature of 41 degrees F or below. Pour refrigeration units on the 1st floor kitchen area did not have adequate temperature. All poter hazardous foods were removed and stored in units maintaining 41 degrees F (in basement). Management called a contractor for repairs ordered to discontinue storage of perishable foods in these units. New Violation. 34 Violation of Code: [46.832] Temperature measuring devices for ensuring proper temperatures of equipment are not available or readily a in all equipment. New Violation. 35 Violation of Code: [46.822] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.822] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.321] Food/beverages are not stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered tems are stored in refrigeration units. Repeat Violation. Violation of Code: [46.372] Food contact surface of wood stumps are not smooth, easily cleanable and resistant to pitting, cracking, or so Cutting boards observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. Repeat Violation. Violation of Code: [46.673] Microwave ovens, freezer chests, and Coleman cooler are not ANSI/NSF approved food equipment. Repeat Violation. Violation of Code: [46.931(b)(i)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.981(b)(ii)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.981(e)(iii)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.991] Ceili	14	dishwasher was le dishes and utensil	ess than the required 50 is until adequate chloring	ppm, and not 50-	100 ppm as red	uired. Mana	gemei	nt ordered to manua	ally wash	. rinse, and	sanitize
lemperature of 41 degrees F or below. Four refrigeration units on the 1st floor kitchen area did not have adequate temperature. All poter hazardous foods were removed and stored in units maintaining 41 degrees F(in basement). Management called a contractor for repairs ordered to discontinue storage of perishable foods in these units. New Violation. Violation of Code: [46.632] Temperature measuring devices for ensuring proper temperatures of equipment are not available or readily a in all equipment. New Violation. Violation of Code: [46.824] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.321] Food/beverages are not stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered items are stored in refrigeration units. Repeat Violation. Violation of Code: [46.324] Moist wiping cloths observed lying on counter and not stored in sanitizing solution. New Violation. Violation of Code: [46.672] Food contact surface of wood stumps are not smooth, easily cleanable and resistant to pitting, cracking, or soluting boards observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. Repeat Violation. Violation of Code: [46.673] Microwave ovens, freezer chests, and Coleman cooler are not ANSI/NSF approved food equipment. Repeat Violation of Code: [46.711(b)(c)] Food equipment surfaces located in kitchen areas need cleaning (interior and exterior surfaces). Repeat Violation of Code: [46.981(b)(ii)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.981(b)(ii)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.981(b)(iii)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.981(b)(iii)] Floor surfaces need cleaning. New Violation. Repeat Violation of Code: [46.981(b)(iii)] Floor surfaces need cleaning. New Violation.	21						ood fa	cility and held for n	nore than	48 hours, lo	ocated in the
Violation of Code: [46.932] Temperature measuring devices for ensuring proper temperatures of equipment are not available or readily a in all equipment. New Violation. Violation of Code: [46.282] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.282] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation of Code: [46.321] Food/Deverages are not stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered items are stored in refrigeration units. Repeat Violation. Violation of Code: [46.304] Moist wiping cloths observed lying on counter and not stored in sanitizing solution. New Violation. Violation of Code: [46.672] Food contact surface of wood stumps are not smooth, easily cleanable and resistant to pitting, cracking, or soluting boards observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. Repeat Violation. Violation of Code: [46.673] Microwave ovens, freezer chests, and Coleman cooler are not ANSI/NSF approved food equipment. Repeat Violation of Code: [46.711(b)(c)] Food equipment surfaces located in kitchen areas need cleaning(interior and exterior surfaces). Repeat Violation. Violation of Code: [46.981(b)(ii)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.981 Lid missing from dumpster in rear area. New Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Risk Factors Good Retailing Practices Remarks Good Retailing Practices	31	temperature of 41 hazardous foods v	degrees F or below. Fo vere removed and store	ur refrigeration un d in units maintain	its on the 1st flo ing 41 degrees	oor kitchen a F(in basem	ırea di	d not have adequat	e temper	rature. All po	tentially
Violation of Code: [46.321] Food/beverages are not stored at least 6 inches above the floor and walk-in boxes. Unwrapped or uncovered items are stored in refrigeration units. Repeat Violation. Violation of Code: [46.304] Moist wiping cloths observed lying on counter and not stored in sanitizing solution. New Violation. Violation of Code: [46.672] Food contact surface of wood stumps are not smooth, easily cleanable and resistant to pitting, cracking, or so Cutting boards observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. Repeat Violation. Violation of Code: [46.673] Microwave ovens, freezer chests, and Coleman cooler are not ANSI/NSF approved food equipment. Repeat Violation of Code: [46.711(b)(c)] Food equipment surfaces located in kitchen areas need cleaning(interior and exterior surfaces). Repeat Violation. Violation of Code: [46.981(b)(i)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.984] Lid missing from dumpster in rear area. New Violation. Violation of Code: [46.901] Ceiling tiles in kitchen area are not approved surfaces, wall surfaces nothin good repair, and floor surfaces in Repeat Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Remarks Risk Factors Good Retailing Practices	34	Violation of Code:	[46.632] Temperature r				ratures	of equipment are	not availa	able or readi	ly accessible
items are stored in refrigeration units. Repeat Violation. Violation of Code: [46.304] Moist wiping cloths observed lying on counter and not stored in sanitizing solution. New Violation. Violation of Code: [46.672] Food contact surface of wood stumps are not smooth, easily cleanable and resistant to pitting, cracking, or size Cutting boards observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. Repeat Violation. Violation of Code: [46.673] Microwave ovens, freezer chests, and Coleman cooler are not ANSI/NSF approved food equipment. Repeat Violation of Code: [46.711(b)(c)] Food equipment surfaces located in kitchen areas need cleaning(interior and exterior surfaces). Repeat Violation. Violation of Code: [46.981(b)(i)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.884] Lid missing from dumpster in rear area. New Violation. Violation of Code: [46.901] Ceiling tiles in kitchen area are not approved surfaces, wall surfaces notnin good repair, and floor surfaces in Repeat Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Remarks Risk Factors Good Retailing Practices	35	Violation of Code:	[46.282] Working bulk f	ood ingredient sto	rage containers	are not lab	eled w	ith the common na	me of the	food. New	Violation.
Violation of Code: [46.672] Food contact surface of wood stumps are not smooth, easily cleanable and resistant to pitting, cracking, or scutting boards observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. Repeat Violation. Violation of Code: [46.673] Microwave ovens, freezer chests, and Coleman cooler are not ANSI/NSF approved food equipment. Repeat Violation of Code: [46.711(b)(c)] Food equipment surfaces located in kitchen areas need cleaning(interior and exterior surfaces). Repeat Violation of Code: [46.981(b)(i)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.884] Lid missing from dumpster in rear area. New Violation. Violation of Code: [46.901] Ceiling tiles in kitchen area are not approved surfaces, wall surfaces nothin good repair, and floor surfaces in Repeat Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Risk Factors Good Retailing Practices	37	Violation of Code: items are stored in	[46.321] Food/beverage refrigeration units. Re	es are not stored a	it least 6 inches	s above the f	loor a	nd walk-in boxes. U	Inwrappe	d or uncove	red food
Cutting boards observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. Repeat Violation. Violation of Code: [46.673] Microwave ovens, freezer chests, and Coleman cooler are not ANSI/NSF approved food equipment. Repeat Violation of Code: [46.711(b)(c)] Food equipment surfaces located in kitchen areas need cleaning(interior and exterior surfaces). Repeat Violation. Violation of Code: [46.981(b)(i)] Urinat is not in operation in Men's room. New Violation. Violation of Code: [46.984] Lid missing from dumpster in rear area. New Violation. Violation of Code: [46.901] Ceiling tiles in kitchen area are not approved surfaces, wall surfaces notnin good repair, and floor surfaces in Repeat Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Risk Factors Good Retailing Practices	39	Violation of Code:	[46.304] Moist wiping cl	loths observed lyir	ng on counter a	nd not store	d in sa	initizing solution. N	lew Viola	tion.	
Violation of Code: [46.711(b)(c)] Food equipment surfaces located in kitchen areas need cleaning(interior and exterior surfaces). Repeat Violation. Violation of Code: [46.981(b)(i)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.884] Lid missing from dumpster in rear area. New Violation. Violation of Code: [46.901] Ceiling tiles in kitchen area are not approved surfaces, wall surfaces nothin good repair, and floor surfaces in Repeat Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Risk Factors Good Retailing Practices	45										r scratching.
Violation. Violation of Code: [46.981(b)(i)] Urinal is not in operation in Men's room. New Violation. Violation of Code: [46.984] Lid missing from dumpster in rear area. New Violation. Violation of Code: [46.901] Ceiling tiles in kitchen area are not approved surfaces, wall surfaces notnin good repair, and floor surfaces in Repeat Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Remarks Risk Factors Good Retailing Practices	45	Violation of Code:	[46.673] Microwave ove	ens, freezer chests	, and Colemar	cooler are r	not AN	SI/NSF approved for	ood equi	pment. Rep	eat Violation
Violation of Code: [46.884] Lid missing from dumpster in rear area. New Violation. Violation of Code: [46.901] Ceiling tiles in kitchen area are not approved surfaces, wall surfaces notnin good repair, and floor surfaces in Repeat Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Risk Factors Good Retailing Practices	47		[46.711(b)(c)] Food equ	ipment surfaces l	ocated in kitche	n areas nee	d clea	ning(interior and ex	terior su	rfaces). Rep	peat
Violation of Code: [46.901] Ceiling tiles in kitchen area are not approved surfaces, wall surfaces notnin good repair, and floor surfaces in Repeat Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Remarks Risk Factors Good Retailing Practices	51	Violation of Code:	[46.981(b)(i)] Urinal is r	not in operation in	Men's room. N	ew Violation					
Repeat Violation. Violation of Code: [46.981(e)(m)] Floor surfaces need cleaning. New Violation. Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Remarks Risk Factors Good Retailing Practices	52	Violation of Code:	[46.884] Lid missing fro	m dumpster in rea	ır area. New V	iolation.					
Violation of Code: [46.922(a)] Lights in the refrigeration units were not shielded from breakage. New Violation. Remarks Risk Factors Good Retailing Practices	53		[46.901] Ceiling tiles in	kitchen area are n	ot approved su	ırfaces, wall	surfac	es notnin good rep	air, and f	loor surfaces	s need repair
Remarks Risk Factors Good Retailing Practices	53	Violation of Code:	[46.981(e)(m)] Floor su	rfaces need clean	ing. New Viola	tion.					
Remarks Good Retailing Practices	54	Violation of Code:	[46.922(a)] Lights in the	refrigeration units	s were not shie	lded from bro	eakage	e. New Violation.			
Remarks Good Retailing Practices		Risk Factors									
Person in Charge (Signature) Chi Chan/Manager Date: 04/07/2010	Remarks		actices								
De . 1 0	erson in C	harge (Signature	e) Chi Chan/Manager	7	2				Date: 0	4/07/2010	
nspector (Signature) Bruce Ennels (215)685-2948 4 June V, Zimler V, Date: 04/07/2010				Algone	V. Erne	la A					

Case ID: 101001867



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		/Office of Food Protection		No	of Risk F	actor/Intervention Violations	.2	Date	04/07/2010
500 S. Broa				No. of Rep	eat Risk F	Factor/Intervention Violations	1	Time In	12:35 PM
www.phila.g	gov/health/envir	onment/foodprotection.htr	nl			Number of Corrections	3	Time Out	02:00 PM
Food Facilit Joy Tsin Lau	У	Address 1026 RACE ST	Telep 215592			Establishment Type Restaurant: Eat-In		District 1	Sub 2
Licensee Joy Tsin Lau, Ir	ı c .	Corporate Officer Joy Tsin Lau, Inc.	Licen: R27699			Purpose of Inspection	n	Inspection Follow-up	п Туре
		OBSERVA	VIII(O)NS//	Avioxete): (Eleve	riVÆVAV	CHOILD			
Item Number	Violatio	ns cited in this report must be c	corrected w	ithin the time fram	es below	v, or as stated in section 8	-405.11 c	of the food co	de.
Summary Statements	This inspection has unacceptable put assessed upon re	as revealed that the establishmolic health or food safety conditionspection.	ent is not ir ons. Corre	n satisfactory com ctive action is requ	oliance a rired to e	and that current managemeliminate these violations.	ent practi Complian	ces have allo ce status wil	owed l be
result in the re	evocation of your h	6-502 of the Philadelphia Health ealth license and other legal ac nade to the Board of License ar	tion. Reins	tatement of a revo	ked heal	Ith license will require pay	ment of a	nother licens	se fee. An
	harge (Signatur	750				Chi Chan/Manager		94/07/2010	
Inspector (S	Signature) Bruce	Ennels (215)685-2948	Egne.	V. Ernele	#		Date: 0	04/07/2010	

Case ID: 101001867

EXHIBIT C

Case ID: 101001867



-00	aeipr	nia Dept of Heal	th/Office of Food Protection						k Factor/Intervention Violatio		Date	06/16/2
		ad St.,	rironment/foodprotection.htm	ml		No. o	Repe	at Ris	k Factor/Intervention Violatio		Time In	11:20
	_	Colored to the colore				-			Number of Correction		Time Out	01:40
у Т	l Faci sin Lau	lity	Address 1026 RACE ST	Telep 215592					Establishment Typ Restaurant: Eat-In	9	District 1	Sub 2
	nsee sin Lau,		Corporate Officer Joy Tsin Lau, Inc.	Licen R27699	922				Purpose of Inspect Enforcement		Inspection Compliance	
			OODBORNE ILLNESS RIS	SK FACT	ORS	AND	PUE	LIC	HEALTH INTERVEN	TIONS		
	IN=ir	n compliance OUT	=not in compliance N/O=not observ	ved N/A=n	ot applic	able			COS=corrected on-site du	ing inspection	n R=repeat	violation
on	pliand	ce Status		cos	R	Con	pliar	ice S	Status			cos
		Demo	nstration of Knowledge						otentially Hazardous Fo	nd Time/T	emperature	
	OUT	Certification by accre	edited program, compliance with Code, or	T x		16	IN		oper cooking time & temperature		omporataro	T
44079	APPENDENCE	correct responses		SALUE AND DESCRIPTION OF THE PARTY OF THE PA	95-1-9-1-1-1-1-1-1-1	17	IN	_	oper reheating procedures for ho	holding		
			Employee Health			18	IN	_	oper cooling time & temperature			
3	IN	Management awaren	ness; policy present ng; restriction & exclusion		\vdash	19	OUT	_	oper hot holding temperature			
	ereaette		d Hygienic Practices	(2) (2) (4)	SE2 153	21	IN		oper cold holding temperature oper date marking & disposition			-
nou	IN		g, drinking, or tobacco use		attivisk	22	IN	_	me as a public health control; pro	cedures & rec	ord	
	IN	No discharge from ey			\vdash				Consumer A	dvisorv		
			Contamination by Hazards			23	IN	Co	onsumer advisory provided for ra		ked foods	
537	IN	Hands clean & prope							Highly Susceptib	e Populat	ion	
	IN		t with RTE foods or approved alternate m	nethod		24	IN	Pa	steurized foods used; prohibited	CONTRACTOR OF THE PROPERTY OF		T
	IN	properly followed	ing facilities supplied & accessible		-				Chemi	al		
313	IIN	CHARLES THE PROPERTY OF THE PR	Marin Committee	RA HUSILANDAN	G15W4/5k	25	IN	Fo	od additives: approved & proper	used		
	IN	Food obtained from a	Approved Source			26	IN	То	exic substances properly identifie	, stored & use	ed	
)	IN	Food received at pro							Conformance with Ap	3 (40) (270) (70) (70) (70) (200)	Manager of the second s	
	IN		on, safe, & unadulterated			27	IN	Co	ompliance with variance, specialize	ed process, 8	HACCP plan	
2	IN	Required records ava	ailable: shellstock tags, parasite destruction	on		_			***************************************			
							D:-1-	1 -				
		Protecti	ion From Contamination						rs are improper practice			
_	IN	Food separated & pro	otected				the m	ost p	prevalent contributing fa	ctors of fo	odborne illn	ess or
4	IN	Food separated & pre	otected es: cleaned & sanitized				the m injury	ost p	prevalent contributing fa plic Health Interventions	ctors of fo are contro	odborne illn	ess or
4		Food separated & pre	otected	ed, &			the m injury	ost p	prevalent contributing fa	ctors of fo are contro	odborne illn	ess or
4	IN	Food separated & pre- Food-contact surface Proper disposition of	otected es: cleaned & sanitized returned, previously served, reconditione				the m injury preve	ost p . Put ent fo	orevalent contributing fa olic Health Interventions odborne illness or injury	ctors of fo are contro	odborne illn	ess or
4	IN	Food separated & pri Food-contact surface Proper disposition of unsafe food	otected es: cleaned & sanitized returned, previously served, reconditione	GOOD R		. PR/	the minjury	ost p . Put ent fo	orevalent contributing fa blic Health Interventions odborne illness or injury	ctors of fo are contro	odborne illn ol measures	ess or
4 5	IN IN	Food separated & pr Food-contact surface Proper disposition of unsafe food	otected es: cleaned & sanitized returned, previously served, reconditione	GOOD R	rol the ac	PR/	the minjury preve	ost p . Put ent fo	orevalent contributing fa blic Health Interventions odborne illness or injury is, chemicals, and physical of	ctors of fo are contro	odborne illn ol measures	ess or
5	IN IN	Food separated & pri Food-contact surface Proper disposition of unsafe food Good Re	otected es: cleaned & sanitized returned, previously served, reconditione stail Practices are preventative measu	GOOD R	rol the ac	PR/	the minjury preve	ost p . Put ent fo	prevalent contributing fa blic Health Interventions bodborne illness or injury is, chemicals, and physical of Status	etors of fo are contro	odborne illn ol measures	ess or
4 5	IN IN	Food separated & pri Food-contact surface Proper disposition of unsafe food Good Re ce Status	otected es: cleaned & sanitized returned, previously served, reconditione etail Practices are preventative measurate Food and Water	GOOD R	rol the ac	PR/	the minjury prevenue (CTI of patient)	nost p . Put ent fo nogen	prevalent contributing facilic Health Interventions addorne illness or injury as, chemicals, and physical of Status Proper Use of	etors of fo are control	odborne illn ol measures ods.	ess or
on 3	IN Pa	Food separated & pri Food-contact surface Proper disposition of unsafe food Good Re ce Status Sa ssteurized eggs used w	otected es: cleaned & sanitized returned, previously served, reconditione stail Practices are preventative measu fe Food and Water here required	GOOD R	rol the ac	PR/ddition	the minjury prevenues of patents	ent fo	prevalent contributing facilic Health Interventions addorne illness or injury as, chemicals, and physical of Status Proper Use of Is, equipment & linens: properly services.	etors of fo are control. jects into for Utensils tored, dried &	odborne illn ol measures ods.	ess or
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		Office of Food Pro	otection			Intervention Violations	2	Date	06/16/2010
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Food Facili Joy Tsin Lau	ty	Address 1026 RACE ST	Те	lephone 55927227	Es	ablishment Type	l	District	Sub 2
Licensee Joy Tsin Lau, I		Corporate Officer Joy Tsin Lau, Inc.	Li	cense # 769922	Pu	pose of Inspectio	n	Inspection Compliance	п Туре
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Item		139.90 vo 1952.1114222.20.4010 1.240520 1.400 260 1111 2550 1111	COMPANY OF THE SECOND PROPERTY OF THE SECOND SE	is report must be corre	00000000000000000000000000000000000000				
Number	Violating of Code						- 01		
1	Person in Charge i	s present at the food	I facility during a	all be the Person in C Il hours of operation.	Corrected On	Site. New Violation.			
20	prep area cooler co	ontaining shrimp, rav	v pork and chike	food was held at 55.3 n held above 41F for i	more then a d	ay. Food was immedi	ately disc	arded. New	/ Violation.
34	Violation of Code: in all equipment. F	[46.632] Temperatur Repeat Violation.	e measuring dev	vices for ensuring prop	per temperatu	es of equipment are	not availa	ible or readil	y accessible
36	Violation of Code: droppings along flo	[46.981(k)(l)] Visible oor perimeter in beve	physical evidend rage area. New	ce of rodent / insect a	ctivity observe	d in the beverage hol	ding area	. Observed	mouse
37	Violation of Code:	[46.321] Food/bever	ages are not sto	red at least 6 inches a	bove the floor	and walk-in boxes. I	Repeat V	iolation.	
39	Violation of Code:	[46.304] Moist wiping	g cloths observe	d lying on counter and	not stored in	sanitizing solution. R	Repeat Vi	olation.	
41	Violation of Code: top of the food. No	[46.302] Food disper ew Violation.	nsing utensil in ti	ne prep area observed	d in direct con	act with food and not	having h	andle stored	above the
45	Observed domesti Garbage grinder si	c microwave present ink observed installe	i, d to two basin si	ed inside hot holding b nk. I made). Repeat Viola					
47	Violation of Code:	[46.711(b)(c)] Defros	st reach-in freeze	ers. Repeat Violation.					
49	Violation of Code:	[46.822] Prep sink in	direct waste doe	es not drain into catch	basin sink wit	h appropriate air gap	as neede	ed. New Vio	lation.
53		[46.901] Ceiling tile i ment area observed		red not clean. ent. Repeat Violation.					
53	Violation of Code:	[46.981(a)(b)(c)(g)(n)] Prep area on	1st floor and basemer	nt need genera	l cleaning. Repeat V	iolation.		
54	Violation of Code:	[46.922(a)] No Lights	s observed prese	ent in basement refrig	erator. Repea	t Violation.			
56	Violation of Code:	[10-602(5)(a)(.1)] Pe	rson in Control o	of premises has not po	osted "No Smo	king" signs. New Vic	olation.		
Remarks	Food License: 312 The establishment	1 209018 04/2011 currently has three o	city food safety o	ertified persons.					
Person in C	harge (Signature) Ma lun					Date: 0	6/16/2010	7
			\ , z nl.	-Sen-		Date: 0	0/10/2010		
Inspector (S	Signature) Jayatir	tha Holavanahhlli (215)685-6573	J=0 (2.01)			Date: 0	6/16/2010	<u>,, , , , , , , , , , , , , , , , , , ,</u>

Case ID: 101001867



Philadelphia	Dept of Health	/Office of Food Protection		No	. of Risk Factor/Interve	ention Violations	2	Date	06/16/2010
500 S. Broa	•			No. of Rep	eat Risk Factor/Interve	ention Violations	0	Time In	11:20 AM
www.phila.g	jov/health/envir	onment/foodprotection.htm	าไ		Numbe	r of Corrections	7	Time Out	01:40 PM
Food Facilit Joy Tsin Lau	У	Address 1026 RACE ST	Telep 215592		Establis Restauran	hment Type :: Eat-In		District 1	Sub 2
Licensee Joy Tsin Lau, Ir	Tsin Lau, Inc. Joy Tsin Lau, Inc. R27			se # 122	Purpose Enforceme	of Inspection	on	Inspection Compliance	
		AVSERS(0)	(1)(6)(4)(3)/	411 (6(6):4;126					
ltem Number	Violatio	ns cited in this report must be co	orrected w	ithin the time fram	es below, or as stat	ed in section 8	-405.11 o	f the food co	de.
Summary Statements	This inspection has unacceptable pub assessed upon re	as revealed that the establishme plic health or food safety condition einspection.@	ent is not in ens. Correc	n satisfactory com ctive action is requ	pliance and that cur uired to eliminate the	rent managem ese violations.	ent praction	ces have allo ce status wil	owed be
result in the re	vocation of your h	6-502 of the Philadelphia Health lealth license and other legal act nade to the Board of License an	ion. Reins	tatement of a revo	ked health license v	vill require pay	ment of a	nother licens	e fee. An
Person in C	harge (Signatur	re)			Name	Ma Jun	Date: 0	6/16/2010	
Inspector (S	Signature) Jayat	irtha Holavanahhlli (215)685-	6573 J	-0 (3.0°C	ula-		Date: 0	6/16/2010	

Case ID: 101001867

EXHIBIT D

Case ID: 101001867



Philadelph	nia Dept of Health	Office of Food Protection				No. of	f Risk Factor/Intervention Violation	s 7	Date	08/18/20
00 S. Bro					No. o	Repeat	t Risk Factor/Intervention Violation	s 0	Time In	11:05 A
ww.phila	.gov/health/envir	onment/foodprotection.htm					Number of Correction	s 1	Time Out	12:55 P
ood Faci by Tsin Lau	lity	Address 1026 RACE ST	Telep 215592				Establishment Typ Restaurant: Eat-In	•	District	Sub 2
. icensee oy Tsin Lau,	Inc.	Corporate Officer Joy Tsin Lau, Inc.	Licen R2769			•	Purpose of Inspect	ion	Inspection Regular	п Туре
	E C	iedskejansijumijskijoki	(FAO)	(elf.S		PUEI		(ans		
IN=i		ot in compliance N/O=not observe			PLONGELYINGS	100000000000000000000000000000000000000	COS=corrected on-site dur	- K-rich M. In Control of the Samuel	n R≖repeat	violation
omplian			cos			npliand	ce Status	-	·	cos
	Demons	tration of Knowledge		722-745Y	13170		Potentially Hazardous Foo	d Time/Te	emperature	
1 OUT	Certification by accredi	ed program, compliance with Code, or	×		16	IN	Proper cooking time & temperature			The land of the la
	correct responses	mployee Health	5080723433	Station.	17	IN	Proper reheating procedures for ho	holding		
2 IN	Management awarenes	nployee Health	000000000000000000000000000000000000000	a e-ta/actor	18	IN IN	Proper cooling time & temperature Proper hot holding temperature			
3 IN	Proper use of reporting		\dashv	+	20	OUT	Proper cold holding temperature			
	Good	Hygienic Practices	Gerralen (ö.	452.00 2862.653	21	IN	Proper date marking & disposition			
4 OUT	Proper eating, tasting,				22	IN	Time as a public health control; pro	an experience of the	ord	(2) SQL (2) (3) (3) (4)
3 IN	No discharge from eyes		Jaiski pokawa	00000000000	20		Consumer A			
S IN	Preventing C	ontamination by Hazards			23	IN	Consumer advisory provided for rav Highly Susceptible	*** ***** **** ****		
IN IN		wasned rith RTE foods or approved alternate met	10d	+	24	IN	Pasteurized foods used; prohibited			T
	properly followed	••			\$11/02		Chemic	Er		
8 OUT		facilities supplied & accessible	METERAÇÃO PE	0.00074 1.87	25	IN	Food additives: approved & propert			- Liveridae Literiorga
9 IN	Food obtained from ap	proved Source	musiki	95315A	26	IN	Toxic substances properly identified	, stored & use	and a few section of the section of	
0 IN	Food received at prope		_	 	S. 1822	02500(408)	Conformance with App			Sirêlê xîgê Gê
1 IN	Food in good condition	safe, & unadulterated	<u> </u>		27	IN	Compliance with variance, specialize	ed process, &	HACCP plan	
2 OUT	Required records availa	ble: shellstock tags, parasite destruction								ified
			<u> </u>							
MARINE AVEL DATE	Protectio	n From Contamination				Risk fa	actors are improper practice	s or proce	dures ident	ineu as
13 OUT	Food separated & prote	n From Contamination				the mo	ost prevalent contributing fa	ctors of fo	odborne illn	ess or
14 IN	Food separated & prote Food-contact surfaces:	n From Contamination cited cleaned & sanilized				the mo injury.	actors are improper practice ost prevalent contributing fa Public Health Interventions of foodborne illness or injury	ctors of foo are contro	odborne illn	ess or
14 IN	Food separated & prote Food-contact surfaces:	n From Contamination	&			the mo injury.	ost prevalent contributing fa Public Health Interventions	ctors of foo are contro	odborne illn	ess or
14 IN	Food separated & prote Food-contact surfaces: Proper disposition of re	n From Contamination cted cleaned & sanilized tumed, previously served, reconditioned,	& & e(o):/:/:			the mo injury. prever	est prevalent contributing fa Public Health Interventions at foodborne illness or injury	ctors of foo are contro	odborne illn	ess or
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Philadelphia	Dept of Health/	Office of Food Pr	otection				ervention Violations	7	Date	08/18/2010
500 S. Broad	i St., lov/besith/op/i==	onment/foodprote	ation bimi	No.	of Repeat Risk F		ervention Violations	0	Time In	11:05 AM
.,						7	nber of Corrections	1	Time Out	12:55 PM
Food Facilit Joy Tsin Lau		Address 1026 RACE ST	2	Telephone 155927227		Restau	olishment Type rant: Eat-In		District 1	Sub 2
Licensee Joy Tsin Lau, In	c.	Corporate Officer Joy Tsin Lau, Inc.	F	_icense # R2769922		Inspect			Inspection Regular	า Type
	F(0)	<u>ederedruhileng</u>	53900014	JAKO KOJEROVANI	de la legación de la composição de la co	Z/Albri	MANERAL COM	ongs		
Ite	m/Location	Temp	lte	em/Location	Ter	np	Item/L	ocation		Temp
	age / Refrigerator	57.2°F		/ Hot-Hold Unit	173.2		Beef / Prep Area			41.0 ° F
	able / Prep Area	47.0 ° F		n / Walk-In Coolei			Beef / Walk-In Cooler			41.0 ° F
irozen m	eat / Walk-In Coole	r 2.8 ° F	CI	rab / Storage /	4.2	`	flour paste	/ Prep A	rea	50.8 ° F
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		(9)	Harvane	N-Sania (olo);	ria og invada	e) ricoli	(S			
ltem Number		Viol	ations cited in	this report must be	e corrected with	in the ti	ime frames below.			
1	Violation of Code: Person in Charge i	[46.102] The food fa	cility operator :	shall be the Perso	n in Charge or	shall de	signate a Person in	n Charge	and shall e	sure that a
4		[46.151(a)] Food em								
8	Violation of Code:	[46.941(a)-(e)] The f	ood facility doe	es not have a hand	dwash sink con	venient	ly located in the ba	r area. N	lew Violation	1.
8	Violation of Code:	[46.941(a)-(e)] Pape	r towel dispens	sor empty at the h	andwash sink ii	n the en	nployee toilet area.	New Vi	olation.	
12	Violation of Code:	[46.364(c)] Shellstoc	k tags are not	maintained for 90	days from the	date the	container is empti	ied. New	Violation.	
13	Violation of Code: Violation.	[46.281] Several cor	ntainers of raw	cooked observed	stored in prep	area rea	ach in cooler withou	ut sanitar	y coverings.	New
20	units, one in prep a	[46.385(a)(2)] Food area and the other in of inspection. New V	basement pre	.6 - 53.1 degrees p area observed r	F rather than 4 not maintaing te	1 degre imperat	es F or below as re ure below 41F. Ve	equired. T getables	Two reach-in and flour ob	refrigeration served
34	Violation of Code: in all equipment. F	[46.632] Temperatur Repeat Violation.	e measuring d	evices for ensurin	g proper tempe	ratures	of equipment are	not availa	ıble or readil	y accessible
	Violation of Code:	[46.981(k)(i)] Visible	physical evide	nce of rodent / ins	sect activity obs	erved in	n the prep/bar area	s.		•
36		observed in bar/base oppings observed in			Violation.					
37	Violation of Code:	[46.321] Food/bever	ages are not s	tored at least 6 inc	ches above the	floor ar	nd walk-in boxes. F	Repeat V	iolation.	
38	Violation of Code: New Violation.	[46.152] Food emplo	yees observe	d not wearing or w	rearing ineffecti	ve hair	restraints, such as	nets, hat	s, or beard r	estraints.
39	Violation of Code:	[46.304] Moist wipin	g cloths obsen	ed lying on count	er and not store	ed in sa	nitizing solution. R	epeat Vi	olation.	
41	Violation of Code: service. New Viola	[46.302] Serving ute	nsils located in	prep area stored	with food conta	act surfa	aces exposed to ha	ind conta	ict when retr	ieved for
45	Unapproved bulk for	[46.672] Garbage gr ood containers obse ve observed present	rved present.		sink.					
46	Violation of Code:	[46.634] Food facility	/ lacks sanitize	r test strips to mo	nitor sanitizer c	oncentr	ation. New Violation	on.		
47	Violation of Code: Violation.	[46.711(b)(c)] Food	equipment sur	faces located in ki	tchen areas ne	ed cleai	ning(interior and ex	terior su	rfaces). Rep	eat
Person in C	narge (Signature	e) Chi Chan (signed	d)					Date: 0	8/18/2010	
Inspector (S	ignature) Jayatir	tha Holavanahhlli ((215)685-657	3 Yan Mala	M			Date: 0	8/18/2010	

Case ID: 101001867



							,		
Philadelphia Dept of Health/Office of Food Protection 500 S. Broad St., www.phila.gov/health/environment/foodprotection.html					of Risk Factor/Intervention Violations	1	Date	08/18/2010	
				No. of Repa	at Risk Factor/Intervention Violations	0	Time in	11:05 AM	
			Number of Corrections			Time Out	12:55 PM		
Food Facility Joy Tsin Lau		Address 1026 RACE ST	Telep 215592	hone 17227	Establishment Type Restaurant: Eat-In		District 1	Sub 2	
Licensee Joy Tsìn Lau, Inc.		Corporate Officer Joy Tsin Lau, Inc.	Licen R27699		Purpose of Inspection	nspection		Inspection Type Regular	
		O ESTERVA	interview	AND GONNES	IME/AGMONE				
Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the food code.								
49	Violation of Code: [46.822] Pre sink indirect waste is not drained into catch basin sink having air gap. New Violation.								
52	Violation of Code: [46.884] Lid missing from dumpster in rear area. Repeat Violation.								
53	Violation of Code: [46.921] Sump sink observed not lided. Prep area in basement needs general floor cleaning. Broom observed stored on ground. Repeat Violation.								
54	Violation of Code: [46.922(a)] Lights in the refrigeration units were not present. Repeat Violation.								
56	Violation of Code: [10-602(5)(a)(-1)] Person in Control of premises has not posted "No Smoking" signs. New Violation.								
Remarks	Food License: 31	21 209018 04/2011			-			<u>,</u>	
Summary Statements	This inspection has revealed that the establishment is not in satisfactory compliance and that current management practices have allowed unacceptable public health or food safety conditions. Corrective action is required to eliminate these violations. Compliance status will be assessed upon reinspection.@								
result in the re	evocation of your h	ealth license and other legal act	ion. Reins	tatement of a revol	s listed as noted above. Your failu ted health license will require pay al Services Building, 1401 JFK Bo	ment of a	nother licens	e fee. An	
Person in Charge (Signature)					Name Chi Chan (signed)	Date: 0	8/18/2010		
Inspector (S	Signature) Jayat	irtha Holavanahhlii (215)685-	-6573 ⁽	Jay Walvan		Date: 0	8/18/2010		

Case ID: 101001867

EXHIBIT E

Case ID: 101001867

CITY OF PHILADELPHIA

DEPARTMENT OF PUBLIC HEALTH Public Health Services 321 University Avenue, 2nd Floor Philadelphia, PA 19104

Office of Food Protection

Telephone (215) 685-7495 Fax (215) 382-1210

Mabel Chan

Joy Tsin Lau 1026 Race St. Phila., PA 19107

5/18/2010

Dear: Mabel Chan

Recent inspection(s) *performed* by the Philadelphia Department of Public Health indicate a failure to ensure that public health standards for a safe and sanitary operation of your establishment are being maintained. Inspections were conducted on 40183 and 4/7/2010. Corrective actions are required to bring the establishment into compliance with Title 6 of the Philadelphia Code and the Regulations Governing Food Establishments. Additionally, for establishments required to have an individual who holds a "Food Establishment Personnel Food Safety Certificate", subject to revocation, this individual did not fulfill their responsibility to ensure these conditions did not occur.

An additional inspection to determine compliance is offered to you upon your request and submission of the required re-inspection costs of \$190.00. If this inspection confirms that your establishment is in compliance with the Health Code, this office will take no further enforcement action.

However, if this inspection determines that your establishment is NOT in compliance. You may be subject to the following actions: the establishment license is subject to revocation; fines may be imposed directly; and a Complaint in Equity in the Court of Common Pleas of Pennsylvania may be filed. In the event such a complaint is filed, a cost of \$315.00 per inspection for all inspections leading up to and conducted during enforcement action will be assessed. These sanctions are specified in Sections 6-103 and 6-505 of the Health Code.

Submit the attached "Compliance Inspection Request Form" within ten (10) calendar days of the date of this letter to request a re-inspection. Failure to respond to this notice will result in appropriate enforcement action. If you have any questions regarding this matter, please call 215-685-7497.

Sincerely,

Bernard Finkel,

Berner Finhal

Asst. Chief