



**Retail Food Facility Inspection Report**

**Facility:** ESTIA II Facility ID: 128333  
**Owner:** PETE PASHALIS  
**Address:** 222 N Radnor Chester RD  
**City/State:** Wayne PA  
**Zip:** 19087 **County:** Delaware **Region:** Region 7  
**Phone:**

**Insp. ID:** 634618  
**Insp. Date:** 9/26/2017  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 2  
**No. of Repeat Risk Factors:** 0  
**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	In
Employee Health		15. Food-contact surfaces: cleaned & sanitized	In
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	In
Good Hygienic Practices		18. Proper reheating procedures for hot holding	In
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	Out, C
Preventing Contamination by Hands		21. Proper cold holding temperatures	Out, C
7. Hands clean & properly washed	In	22. Proper date marking & disposition	In
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	In
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	In	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/O	26. Food additives: approved & properly used	N/A
		27. Toxic substances properly identified, stored & used	In
		Conformance with Approved Procedures	
		28. Compliance with variance/specialized process/HACCP	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	Out
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; sanitizer test method/strips/kit available	Out
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	In
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	Out
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	Out
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, & cleaned	In
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	Out
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	In

**FOOD EMPLOYEE CERTIFICATION**

Certified Food Employee		Certificate	
56. Certified Food Employee employed; acts as PIC; accessible	In	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
9/26/2017	Mark Rosatti (Signature on File)		9/26/2017	Marie Carbonara	<i>Marie Carbonara</i>	9/27/2017	1:30 PM	3:00 PM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Freezer	21°F	cucumber	Bain Marie	39°F	beets	Cold-Hold Unit	38°F
walk in	Walk-In Cooler	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
20.	46.385(a)(1)	Tomato sauce was not held at 135 °F or above, in kitchen area.		
21.	46.385(a)(2)-(a)(5)	food was held above 41 F rather than 41°F or below as required due to 2 bain marie cold holding units not functioning properly. TTCS foods held above 41 F were discarded on site. FE should not use units to hold cold foods until both are serviced. Use unit on the end of kitchen line that is working properly.		
46.	46.522	walk in with build up of moderate amount of ice on floors, walls and shelves where food is stored.		
47.	46.634 & 46.674(e)	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration for main kitchen dishwasher and for bar dishwasher and bar 3 bay sink.		
49.	46.805	Dipping well with no running water.		
50.	46.825(b)-(e)	Plumbing system not maintained in good repair - observed main kitchen 3 bay sink leaking at the P trap.		
54.	46.921	floor in 3 bay area moderately wet with water spilling over from ware washing. Mop water regularly to allow area to dry.		

**PUBLISHED COMMENTS**

\*\*do not use dishwasher until serviced. Use 2 bay for manual warewashing. Do not store food in 2 front refrigerators until serviced. Use walk in or 1 refrigerator/bain marie that is functioning properly.

Returned to Estia on 09/27/17 at 11:00 am for follow up inspection. General Manager on duty today is Gina Geyner. Violations corrected from previous days inspection were:

cold hold units functioning properly, keeping food at 41 F or below.  
dishwasher serviced and using chlorine sanitizer at 100ppm and stocked with test strips.  
Bar dishwasher stocked with test strips and dispensing chlorine sanitizer at 50 ppm.

Those violations that still need to be corrected should be within 3 days of 09/27/17 to be in compliance with the Pa Food Code.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website. Report has been reviewed with the person in charge.