



**Retail Food Facility Inspection Report**

**Facility:** PIETRO'S Facility ID: 128450  
**Owner:** PETE POSHALIS  
**Address:** 236 Radnor Chester RD N  
**City/State:** Wayne PA  
**Zip:** 19087 **County:** Delaware **Region:** Region 7  
**Phone:**

**Insp. ID:** 635835  
**Insp. Date:** 10/3/2017  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 1  
**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	Out	19. Proper cooling time & temperatures	In
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	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	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	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	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; sanitizer test method/strips/kit available	Out
35. Thermometers provided & accurate	Out	48. Non-food contact surfaces clean	Out
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	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	Out	52. Toilet facilities: properly constructed, supplied, & cleaned	In
39. Personal cleanliness	Out, C	53. Garbage & refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	Out, C	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		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
10/3/2017	Lydia Lobb (Signature on File)			Marie Carbonara	<i>Marie Carbonara</i>	10/3/2017	10:15 AM	11:15 AM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
vegetable soup	Hot-Hold Unit	168°F	chicken	Cold-Hold Unit	43°F	carrots	Cold-Hold Unit	40°F
fish	Cold-Hold Unit	40°F	Rice	Cold-Hold Unit	43°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
5.	2 - 401.11	An open employee's beverage container was observed on cook line prep table, a food preparation area-COS		
5.	2 - 401.11	Food Employee observed eating on cook line, in a food prep area-COS		
35.	46.590	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in cook line under counter refrigerators.		
38.	46.321	Food and food items in upstairs storage area should be 6 inches off floor.		
39.	46.152	Food employees observed on cook line not wearing proper hair restraints, such as nets, hats, or beard covers-COS		
40.	46.304	Use wiping cloth stored in sanitizer for food prep areas-COS		
47.	46.634 & 46.674(e)	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration at all dishwashing stations in Food Establishment, including bar.		
48.	46.714	dining booths not cleaned at a frequency to preclude accumulation of food residue.		
48.	46.714	Floor in service area in large dining room not cleaned at a frequency to preclude accumulation of dirt and food residue.		

**PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and all violations should be corrected within 2 days.  
The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.