### Radnor Township



301 IVEN AVENUE WAYNE, PA 19087 610-688-5600

# **Retail Food Facility Inspection Report**

Facility: TERESA'S CAFE Facility ID: 74809
Owner: ELLIS & ELLIS INC
Address: 124 N WAYNE AVE
City/State: WAYNE PA
Zip: 19087 County: Region: Region
Phone: 610-293-9909

**Begion:** Region 7

Insp. ID: 636257 Insp. Date: 10/4/2017 Insp. Reason: Regular No. of Risk Factors: 3 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.

	N = In Compliance, OUT = Out of Compliance, N/O = I	Not Observed	a, N/A =	Not Appli			at Violati	on
	Supervision				Protection From Cor	ntamination		
1.	Person in charge present, demonstrates knowledge, &	- In		The second second second second second	arated & protected	WWATTH-30000011111111111111111111111111111111		Out
	performs duties				tact surfaces: cleaned & sani			In
	Employee Health			Proper disposition of returned, previously served,				In
	Management, food employee & conditional food employee knowledge, responsibilities & reporting	ln In		reconditioned, & unsafe food Time/Temperature Control for Safety				
3	Proper use of restriction & exclusion		17	7. Proper cooking time & temperatures				In
	Procedure for responding to vomiting & diarrheal events	ln				aldina		ln
	Good Hygienic Practices	4-1			neating procedures for hot ho oling time & temperatures	naing		ln.
-		In			t holding temperatures			In
	Proper eating, tasting, drinking, or tobacco use	in in			Id holding temperatures			In
0.	No discharge from eyes, nose, & mouth	.l		Company of the Compan	te marking & disposition			Out, C
	Preventing Contamination by Hands			117-011-011-011-011-011-011-011-011-011-	public health control; proced	turos 8 rocordo		N/O
	Hands clean & properly washed	ln	23.	Tille as a	A CONTRACTOR OF THE STATE OF TH			IV/O
8.	No bare hand contact with RTE food or a pre-approved alternate method properly followed	Out, C			Consumer Adv			NI/A
a	Adequate handwashing sinks properly supplied & accessible	ln .	24.	Consume	r advisory provided for raw /		IS	N/A
Э.			-		Highly Susceptible	Population		
	Approved Source	,	25.	Pasteurize	ed foods used; prohibited foo	ds not offered		N/A
	Food obtained from approved source	ln			Food/Color Additives & T	oxic Substances		
	Food received at proper temperature	ln in	26.	Food addi	itives: approved & properly u	sed		N/A
	Food in good condition, safe, & unadulterated	ln .	27.	Toxic sub	stances properly identified, s	tored & used		In
13.	Required records available: shellstock tags, parasite destruction	ln			Conformance with Appro	ved Procedures		
_	destruction	1	28	Complian	ce with variance/specialized	process/HACCP		In
	Good Retail Practices are preventative measures	OOD RETAI to control the a						
					s, chemicals, and physical of			
29.	Good Retail Practices are preventative measures		addition o	of pathogen				In
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#### Radnor Township

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## **Retail Food Facility Inspection Report**

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Owner: ELLIS & ELLIS INC Address: 124 N WAYNE AVE

City/State: WAYNE PA Zip: 19087 County. Phone: 610-293-9909

Region: Region 7

Insp. ID: 636257 Insp. Date: 10/4/2017 Insp. Reason: Regular No. of Risk Factors: 3 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS													
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp					
cucumber	Cold-Hold Unit	43°F	cheese sauce	Hot-Hold Unit	150°F	tomato sauce	Hot-Hold Unit	140°F					
refrigerator	Cold-Hold Unit	41°F	duck	Cold-Hold Unit	41°F	Other	Walk-In Cooler	35°F					
cilatro sauce	Cold-Hold Unit	41°F	green beans	Cold-Hold Unit	39°F			o					

#### **OBSERVATIONS AND CORRECTIVE ACTIONS** Violations cited in this report must be corrected within the timeframes below Comment **Correct By Date** Repeat Violation Item Violation of Number Code A food employee was observed touching ready to eat food in bain marie - with bare hands. 8. 46.261 Teaching provided on site to employee and food that was being prepared was discarded. Raw Eggs should be stored on bottom shelf, with nothing underneath. 46.281 14. 22. 3 - 501.17 Cream and Butter milk held past date-discarded on site. -COS 37. Clean pest droppings in upper storage area along vent ducts and walls and continue bi-weekly 46.981(k)(l) pest control 38. 46.321 Chemicals observed to be stored with food items-COS 38. 46.321 Observed food stored directly on the floor in all upstairs storage areas, rather than 6 inches off of the floor as required. On Café side, re-caulk hand sink. 46. 46.522 47. 46.634 & Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration. Need Chlorine Test Strips for dishwasher and replace expired QUAT 46.674(e) 48. 46.711(b)(c) Observed on Café side, on cook line under stove and fryer, encrusted grease and soil accumulation. 55. 46.943 Replace bulbs that are out in ventilation hood.

#### **PUBLISHED COMMENTS**

Class K Fire Extinguisher needs inspection. Post Current Inspection report in public view.

Report has been reviewed with the person in charge and all violations should be corrected within 2 days, unless a correct-by-date is specifically documented within the violation.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.