



**Retail Food Facility Inspection Report**

**Facility:** THE DELI AT RADNOR COURT **Facility ID:** 128680  
**Owner:** CAROL SMITH  
**Address:** 259 N Radnor Chester RD  
**City/State:** Wayne PA  
**Zip:** 19087 **County:** Delaware **Region:** Region 7  
**Phone:** (610) 506-3576

**Insp. ID:** 637685  
**Insp. Date:** 10/12/2017  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 3  
**No. of Repeat Risk Factors:** 0  
**Overall Compliance:** OUT

**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	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	N/O	20. Proper hot holding temperatures	N/O
Preventing Contamination by Hands		21. Proper cold holding temperatures	Out, C
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out
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	Out	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
		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	In
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	Out	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	In	53. Garbage & refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	Out	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	Out

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
10/12/2017	Carol Smith (Signature on File)		10/12/2017	Kathryn Carlomagno	<i>Kathryn Carlomagno</i>	10/12/2017	1:30 PM	3:00 PM



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**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
9.	6 - 301.11	No sign was posted at the handwash sink to remind food employees to wash their hands.		
9.	6 - 301.11	Soap was not available at the handwash sink.		
21.	3 - 501.16	Chicken, lettuce, carrots, cucumbers, cheese and tomatoes were held at 57°F, in the bain marie, rather than 41°F or below as required.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the Grab and Go Fridge, is not being date marked.		
35.	46.632	Thermometers for ensuring proper temperatures of food are not available or readily accessible.		
37.	46.981(k)(l)	Clean up mouse droppings and sanitize area.		
38.	46.321	Observed food stored directly on the floor in, rather than 6 inches off of the floor as required.		
40.	46.304	Observed wet wiping cloths not being stored in sanitizer solution.		
46.	46.541	Service bain marie and do not use it until fixed and reaching 41 degrees or under.		
48.	46.711(b)(c)	Observed behind all equipment, walls, floors, ceiling and vents with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
54.	46.981(a)-(c)(g)(n)	Walls surrounding the 3 bay sink, has a hole and has rotted dry wall that needs repair.		
57.	46.1201 (b)	There needs to be at least 1 person ServeSafe certified employed at the food establishment.		

**PUBLISHED COMMENTS**

As of 10/12/17 at 2:30pm The Deli at Radnor Court is closed until the violations stated above are completed with the exception of the repair for the walls surround the 3 bay sink in which the FE has 1 week to fix and 2 days to enroll in a ServeSafe certification program or a similar nationally recognized training program.

This inspection report was reviewed with the person in charge.

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