



**Retail Food Facility Inspection Report**

**Facility:** 7-ELEVEN #25035 **Facility ID:** 74715  
**Owner:** BAHIJ ADY  
**Address:** 969 GLENBROOK AVE  
**City/State:** BRYN MAWR PA  
**Zip:** 19010 **County:** Delaware **Region:** Region 7  
**Phone:** 610-525-4350

**Insp. ID:** 642038  
**Insp. Date:** 11/6/2017  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 4  
**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	Out	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	N/O
6. No discharge from eyes, nose, & mouth	N/O	20. Proper hot holding temperatures	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	N/O	22. Proper date marking & disposition	Out, C
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O	23. Time as a public health control; procedures & records	Out
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	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	In
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	Out

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
11/6/2017	Nadia		11/6/2017	Kathryn Carlomagno		11/6/2017	11:30 AM	12:00 PM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot Dogs	Hot-Hold Unit	176°F	Cheese	Hot-Hold Unit	138°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
1.	2 - 103.11	Food license and last inspection report was not posted in public view.		
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink.		
9.	5 - 205.11	Observed objects being stored in hand wash sink.		
22.	3 - 501.18	Milk, a potentially hazardous ready to eat food requiring datemarking, in the grad and go, was beyond the date-marking and requires discarding.		
23.	3 - 501.19	Time in lieu of temperature being used as a control for potentially hazardous foods, but breakfast sandwiches observed being held for more than 4 hours.		
23.	3 - 501.19	Time in lieu of temperature being used in the food facility to control ready to eat potentially hazardous foods without written procedures or documentation to verify disposition of food.		
46.	4 - 501.11	Plastic cover over hot dog roller is cracked.		
46.	4 - 202.16	Observed apples be stored in a wicker basket that can not be cleaned and sanitized.		
50.	5 - 202.13	Mop sink does not have an adequate air gap of at least 1 inch, between the water supply and flood rim of the sink.		
54.	6 - 501.12	Observed floors throughout food facility with an accumulation of dust and dirt.		
54.	6 - 501.12	Mop sink has an accumulation of dirt.		
57.	46.1201 (c)	ServeSafe certification was not posted in public view.		

**PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and all violations will be corrected by 11/13/17, 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.