

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

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: 644458 Insp. Date: 11/20/2017 Insp. Reason: Follow-up No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
11/20/2017	Nadia (Signature on File)		11/20/2017	Kathryn Carlomagno	Kathan avangao	11/20/2017	11:15 AM	11:50 AM



Radnor Township

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

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: 644458 Insp. Date: 11/20/2017 Insp. Reason: Follow-up No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

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		
57.	46.1201 (b)	No one is ServeSafe certified.				

0	10.1201 (3)				
PUBLISHED COMMENTS					
PIC has 90 days to receive ServeSafe certification.					
The compli	iance status of this facility and a copy of this inspection report will be posted on the PA Department of Agricultu	ıre website.			

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