



Retail Food Facility Inspection Report

Facility: WAYNE ITALIAN AMERICAN CLUB **Facility ID:** 74766
Owner: WAYNE ITALIAN AMERICAN CLUB
Address: 301 W WAYNE AVE
City/State: WAYNE PA
Zip: 19087 **County:** Delaware **Region:** Region 7
Phone: 610-688-9862

Insp. ID: 649487
Insp. Date: 12/21/2017
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.
 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	Out
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
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	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	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; held for retail sale, properly stored	In
		Conformance with Approved Procedures	
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	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; test strips	Out
35. Thermometers provided & accurate	In	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	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	Out	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	Out

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
12/21/2017	Maureen Cutrufell (Signature on File)		12/21/2017	Kathryn Carlomagno	<i>Kathryn Carlomagno</i>	12/21/2017	2:00 PM	3:30 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Fridge Temp	Refrigerator	42°F	Sausage	Refrigerator	42°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
14.	3 - 304.15(A)	Observed Food Employee sanitizing tables and then do food preparation tasks without changing gloves.		
21.	3 - 501.16(A2) (B)	Lunchmeat, cheese, and cut vegetables were held at 46°F, in the bain marie, rather than 41°F or below as required.		
22.	3 - 501.17	Commercially processed ready to eat food, located in the bain marie, and held more than 24 hours, is not being marked with the date it was opened.		
38.	3 - 305.11	Observed food containers stored directly on the floor in the basement, rather than 6 inches off of the floor as required.		
39.	2 - 402.11	Food employees observed in the food prep area, not wearing proper hair restraints, such as nets, hats, or beard covers.		
40.	3 - 304.14	Observed wet wiping clothes, not being stored in sanitizer solution.		
47.	4 - 302.14	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration	12/28/2017	
47.	4 - 204.113	Mechanical warewash equipment does not have a temperature measuring device for each wash and rinse tank and the hot water sanitizing final rinse manifold or chemical sanitizing tank. (Temperature gage for dishwasher is broken).	12/28/2017	
48.	4 - 602.13	Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil. (floors, stainless steel equipment, where glass cups are stored and freezer in bar area).		
55.	6 - 501.14	Intake / exhaust air duct needs cleaned or filters changed as it is emitting dust and dirt into the air.		
57.	46.1201 (c)	Nationally recognized food manager certificate was not hung up nor available.		
57.	46.1201 (c)	Previous inspection report was not hung up in public view.		

PUBLISHED COMMENTS

Report has been reviewed with the person in charge and all violations will be corrected within 48 hours, 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.