



**Retail Food Facility Inspection Report**

**Facility:** EASTERN UNIVERSITY - DINING HALL **Facility ID:** 74684  
**Owner:** EASTERN UNIVERSITY - CAMPUS SERVICES  
**Address:** 1300 EAGLE RD  
**City/State:** ST DAVIDS PA  
**Zip:** 19087 **County:** Delaware **Region:** Region 7  
**Phone:** (610) 341-5818

**Insp. ID:** 780621  
**Insp. Date:** 1/27/2020  
**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	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	In
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	Out
Preventing Contamination by Hands		21. Proper cold holding temperatures	Out
7. Hands clean & properly washed	In	22. Proper date marking & disposition	In
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/O
9. Adequate handwashing sinks properly supplied & accessible	Out, C	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	Out	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	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	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
1/27/2020	Shane (Signature on File)		1/27/2020	Kathryn Carlomagno	<i>Kathryn Carlomagno</i>	1/27/2020	1:40 PM	2:20 PM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Refrigerator	39°F	Veggie Burger	Refrigerator	42°F	Other	Walk-In Cooler	37°F
Beef	Hot-Hold Unit	152°F	Sausage	Bain Marie	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
9.	5 - 205.11	Old food residue, dishes and utensils observed in the handwash sink, indicating uses other than handwashing.		
20.	3 - 501.16(A1)	Temperature log for hot held foods was incomplete.		
21.	3 - 501.16(A2) (B)	Temperature log for cold held foods was incomplete.		
37.	6 - 501.111	Rodent droppings found on the floor in downstairs dry storage area.		
37.	6 - 501.111	Gnats were found near garbage disposal area. Keep it cleaned of food residue to reduce this problem		
47.	4 - 302.14	Food Employee is not using available QUAT sanitizer test strips or test kit to determine sanitizer concentration.		
48.	4 - 602.13	Dry storage floor upstairs, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
48.	4 - 602.13	Under soda lines, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
54.	6 - 501.11	Ceiling tiles missing in the basement area, and need replaced.		
55.	4 - 202.18	Filters were out of grill hood.		
55.	6 - 501.14	Intake / exhaust air duct near hot food station and in prep room needs cleaned or filters changed as it is emitting dust and dirt into the air.		

**PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and all violations will be corrected within 3 days.

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