



Retail Food Facility Inspection Report

Facility: LOVECCHIO PIZZA **Facility ID:** 74657
Owner: NEIL DESAI
Address: 192 LANDOVER RD
City/State: BRYN MAWR PA
Zip: 19010 **County:** Delaware **Region:** Region 7
Phone: 610-527-9550

Insp. ID: 780735
Insp. Date: 1/28/2020
Insp. Reason: Regular
No. of Risk Factors: 12
No. of Repeat Risk Factors: 3
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	Out	14. Food separated & protected	Out
Employee Health		15. Food-contact surfaces: cleaned & sanitized	Out
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	Out	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
Preventing Contamination by Hands		21. Proper cold holding temperatures	Out
7. Hands clean & properly washed	Out	22. Proper date marking & disposition	Out
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	Out	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	Out	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	Out
		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	Out	48. Non-food contact surfaces clean	Out
Food Identification		Physical Facilities	
36. Food properly labeled; original container	Out	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	Out	51. Sewage & waste water properly disposed	Out
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	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	Out	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
1/28/2020	Kristen Bazik	<i>Kristen Bazik</i>	1/28/2020	Kathryn Carlomagno	<i>Kathryn Carlomagno</i>	1/28/2020	2:10 PM	3:00 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Refrigerator	38°F	Other	Freezer	4°F	Beef	Prep Area	54°F
Mayonnaise	Bain Marie	46°F			°			°



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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
1.	2 - 102.11(A-C1)(C4-16)	The Person in Charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection.		
5.	2 - 401.11	Food Employees eating in food prep area as evidenced by observed partially consumed food on the food prep table.		
7.	2 - 301.14	Food Employee observed changing tasks that may have contaminated hands without a proper handwash in-between.		
7.	2 - 301.15	A Food Employee was observed washing their hands at the warewashing sink rather than the designated handwash sink.		
8.	3 - 301.11	A food employee was observed touching french fries a ready to eat food - with bare hands.		
9.	5 - 205.11	Old food residue, dishes and utensils observed in the handwash sink, indicating uses other than handwashing.		
9.	6 - 301.11	No sign or poster posted at the handwash sink in the food prep area to remind food employees to wash their hands.		
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink in the food prep area and in restroom.		
12.	3 - 101.11	Food observed in all refrigerators, was slimy to the touch / spoiled / moldy and adulterated.		
12.	3 - 101.11	Rolls were stored in a container that was not clean to sight or touch.		
14.	3 - 302.11	Food in the fridges stored open with no covering.		
14.	3 - 302.11	Several raw animal foods were stored above ready to eat foods in the fridges.		
14.	3 - 302.11	Packaged food sitting on top of other food in bain marie.		
15.	4 - 501.114	Food facility was not sanitizing any food utensils or food equipment.		
15.	4 - 501.114	PIC was sanitizing food utensils and equipment with floor cleaner.		
15.	4 - 601.11(A)	Can opener, a food contact surface, was observed to have food residue and was not clean to sight and touch.		
21.	3 - 501.16(A2)(B)	Beef was held at 54 °F, in the food prep area, rather than 41°F or below as required.		
21.	3 - 501.16(A2)(B)	Mayonnaise was 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 and held more than 24 hours, is not being marked with the date it was opened.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, is not being date marked.		
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.		
27.	7 - 201.11	A working container of cleaner / sanitizer was stored above or on the same shelf with food, equipment, and/or single service articles in the food prep area.		
35.	4 - 302.12	Thermometers for ensuring proper temperatures of food are not available or readily accessible.		
36.	3 - 302.12	Food storage containers, in the all fridges are not labeled with the common name of the food.		
37.	6 - 501.111	Rodent droppings found throughout perimeter of food facility		
38.	3 - 305.14	Observed phone and dirty apron placed on cutting board used for food preparation.		
39.	2 - 402.11	Food employees observed in food prep area, not wearing proper hair restraints, such as nets, hats, or beard covers.		
40.	3 - 304.14	No sanitizer bucket was observed to clean food prep areas during operation.		
47.	4 - 501.14	Manual warewashing equipment observed with build up of filth and food residue and not cleaned before use, and frequently throughout the day.		
48.	4 - 602.13	Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
50.	5 - 205.12	Plumbing system not maintained in good repair - observed warewashing sink clogged and accumulated with dirty water and food residue.		
51.	5 - 403.11	Sewage / wastewater from the food facility is not being disposed of properly to an approved sewage system.		
54.	6 - 501.11	Floor has broken tiles and needs repair.		
56.	46.1201 (a)	A Food Employee Certification is displayed, but the individual is not present at the time of the inspection.		



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PUBLISHED COMMENTS

46.1144 - The retail food facility operator failed to notify the Department of an imminent health hazard, unsafe presentation and handling of food and food products, and discontinue operations.

Along with the health code violations, I've listed below the building code violations that must be corrected before re-opening:

- 1.The vent hood exhaust fan was repaired by an unlicensed commercial mechanical contractor. The vent hood needs to be certified that it is in good working condition.
- 2.The cooking appliances under the Ansul system appear to have been moved. This may compromised the effectiveness of the Ansul system. The Ansul system will need to be certified for compliance.
- 3.The 2 burner cook top is not secured to its base and easily topple over. This was noted on a previous inspection. This must be corrected.
- 4.The 3 bay sink is clogged and not draining properly.
- 5.The flooring has deteriorated even more from the last site inspection. It represents a tripping hazard in the kitchen area, and needs to be corrected.

Please call our office to schedule a re-inspection once ALL violations are corrected.