



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

Retail Food Facility Inspection Report

Facility: COUNTRY TWIST Facility ID: 74788 Owner: JOANNA & NICHOLAS HUACANI Address: 389 W LANCASTER AVE City/State: WAYNE PA Zip: 19087 County: Delaware Region: Region 7 Phone: 610-975-0447

Insp. ID: 805553 Insp. Date: 7/22/2020 Insp. Reason: Regular No. of Risk Factors: 0 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.

Supervision	d, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation Protection From Contamination				
Person in charge present, demonstrates knowledge, & performs duties		14. Food separated & protected In			
		15. Food-contact surfaces; cleaned & sanitized	in		
Employee Health		16. Proper disposition of returned, previously served,	ln		
Management, food employee & conditional food employee knowledge, responsibilities & reporting		reconditioned, & unsafe food			
		Time/Temperature Control for Safety			
Proper use of restriction & exclusion	<u>In</u>	17. Proper cooking time & temperatures	ln		
Procedure for responding to vomiting & diarrheal events	<u>In</u>	18. Proper reheating procedures for hot holding	ln		
Good Hygienic Practices	19. Proper cooling time & temperatures	N/A			
5. Proper eating, tasting, drinking, or tobacco use	İn	20. Proper hot holding temperatures	ln		
6. No discharge from eyes, nose, & mouth	ln	21. Proper cold holding temperatures			
Preventing Contamination by Hands	22. Proper date marking & disposition	ln			
7. Hands clean & properly washed	in	23. Time as a public health control: procedures & records	In		
No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible	in	24. Consumer advisory provided for raw / undercooked foods	in		
Approved Source	Highly Susceptible Population				
		25. Pasteurized foods used; prohibited foods not offered			
Food obtained from approved source Food received at proper temperature	ln Ja	Food/Color Additives & Toxic Substances			
12. Food in good condition, safe, & unadulterated	In In	26. Food additives: approved & properly used			
13. Required records available: shellstock tags, parasite	N/A	Toxic substances properly identified, stored & used; held for retail sale, properly stored	ln		
destruction		Conformance with Approved Procedures			
		28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A		
		L PRACTICES 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	ln		
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried &	ln		
		handled			
31. Variance obtained for specialized processing methods	In		Standard Commission		
31. Variance obtained for specialized processing methods Food Temperature Control	in 	44. Single-use/single-service articles: properly stored & used 45. Gloves used properly	in		

Good Retail Practices are preventative measures to	control the a	ddition 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	ln		
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried &	ln 		
31. Variance obtained for specialized processing methods	In	handled			
Food Temperature Control	44. Single-use/single-service articles: properly stored & used	<u>In</u>			
32. Proper cooling methods used; adequate equipment for	In	45. Gloves used properly	In		
temperature control		Utensils, Equipment & Vending			
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly	Out		
34. Approved thawing methods used	In	designed, constructed, & used			
35. Thermometers provided & accurate	In	47. Warewashing facilities: installed, maintained & used; test	ln		
Food Identification	strips				
36. Food properly labeled; original container	48. Non-food contact surfaces clean	in			
Prevention of Food Contamination	04.00 0.00 (1.00 (Physical Facilities			
	samonamananan In	49. Hot & cold water available; adequate pressure	<u>in</u>		
37. Insects, rodents & animals not present In 38. Contamination prevented during food preparation, storage & In display	NOT THE OWNER OF THE PROPERTY OF	50. Plumbing installed; proper backflow devices	In		
	ın	51. Sewage & waste water properly disposed	I n		
39. Personal cleanliness	in	52. Toilet facilities: properly constructed, supplied, cleaned	In		
40. Wiping cloths: properly used & stored	in	53. Garbage/refuse properly disposed; facilities maintained	In		
41. Washing fruit & vegetables	in	54. Physical facilities installed, maintained, & clean	In		
111 Frankling hat a rogotabloo	111	55. Adequate ventilation & lighting; designated areas used	ln		

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FOOD EMPLOYEE CERTIFICATION							
Certified Food Employee		VIII-III VIII-VIII	Certificate				
56. Certified Food Employee employed; acts as PIC; accessible In			57. Certified food manager certificate: valid & properly displayed In				ln
Visit Date Person In Charge	Person In Charge Signature	Sig, Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
7/22/2020 Matthew Huacani (No Sign Policy)	fath, when I will say	7/22/2020 Ma	arie Carbonara	Mane Carloner	7/22/2020	2:00 PM	2:15 PM



Radnor Township

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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			
46.	4 - 202.16	As discussed, area behind tall refrigerator needs proper cleaning.	, made, 11 mm 10 m				

PUBLISHED COMMENTS

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

Violations not corrected by first follow up inspection may result in additional fines or fees.

Thank you for adhering to the federal and state COVID-19 guidelines.

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