



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

# **Retail Food Facility Inspection Report**

Facility: ROSALIE Facility ID: 147148
Owner: MARTY GRIMS
Address: 139 E Lancaster Ave
City/State: wynnewood PA
Zip: 19004 County: Montgomery Region: Region 7
Phone:

Insp. ID: 811431 Insp. Date: 8/25/2020 Insp. Reason: Opening No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Dick Eacto

IN =	= In Compliance, OUT = C		Not Obse	erved, N/A =	Not Applica			ation
4 5		ervision	~~~~	***************************************		Protection From Con	tamination	in years and a second of the
	erson in charge present, demo erforms duties	onstrates knowledge, &	ln in	***************************************	CONTRACTOR MANAGEMENT AND A STREET OF THE PROPERTY OF THE PROP	ted & protected		N/A
Pe		riinterriin-minimateile et et en	mandarena ruasena		attended to the contract of th	t surfaces; cleaned & sanit		In
2 140		yee Health		16.		sition of returned, previous d, & unsafe food	sly served,	ln
kno	anagement, food employee & cowledge, responsibilities & rep	porting	ln .		TOO TOO TOO	Time/Temperature Conf	trol for Safety	okriti-swite-v-czińci-wisaczeo
HALL THE PROPERTY OF	oper use of restriction & exclu-		ln.	17.	Proper cooki	ng time & temperatures	annung auch 2000 og gronn geligt nach Green als gleiche vertern ein der Armalie der albeite i behalb ist	N/O
4. Pro	ocedure for responding to von	niting & diarrheal events	ln ln	18.	Proper rehea	ating procedures for hot ho	lding	N/O
	Good Hygie	enic Practices		19.	Proper coolin	ng time & temperatures		N/O
	oper eating, tasting, drinking,		N/C	20.	Proper hot h	olding temperatures		N/O
6. No	o discharge from eyes, nose, 8	& mouth	ln	21.	Proper cold I	nolding temperatures		ln
	Preventing Conta	amination by Hands		22.	Proper date	marking & disposition		N/A
7. Ha	ands clean & properly washed		l In	23.	Time as a pu	ıblic health control: proced	ures & records	N/A
8. No	bare hand contact with RTE	food or a pre-approved	N/C	559011MD4+4		Consumer Adv	isory	-mount rates when wend gleno
alte	ernate method properly follow	red	TO BE SERVED TO SERVED THE SERVED TO SERVED THE SERVED TO SERVED THE SERVED T	24.	Consumer a	dvisory provided for raw / ι	undercooked foods	N/A
9. Ad	lequate handwashing sinks pr	operly supplied & accessible	e In		TTT 2 PM 00-001-02-001-02-001-02-02-02-02-02-02-02-02-02-02-02-02-02-	Highly Susceptible F	Population	
	Approv	ed Source		25	Pasteurized	foods used; prohibited food		N/A
	ood obtained from approved so		ln	ACCORDING TO THE PARTY OF THE P	course-contration and the extendibilities are also	ood/Color Additives & To	CONTROL MEDICAL PROPERTY OF THE PROPERTY OF TH	*17.111.00.00.110.00.00.00.00.00.00
11. Fo	od received at proper tempera	ature	N/A	26	ieticia di kaji iniperekto on proportion	es: approved & properly us		N/A
12. Fo	ood in good condition, safe, & u	unadulterated	ln		PERMITTANDE AND	nces properly identified, st	and the state of the contract	IN/A
	equired records available: shel	llstock tags, parasite	N/A	27.		operly stored	orea & usea, neia ioi	111
des	struction					Conformance with Approv	ved Procedures	P40444-P0740-00-00-00-00-00-00-00-00-00-00-00-00-0
				28.		with variance, specialized aging criteria or HACCP p		N/A
	Good Retail Practice	es are preventative measure		TAIL PRACE	TICES	·		
	Safe Foo	es are preventative measure od & Water			TICES	·	jects into foods.	
141-141-141-1419-1419-1419-1419-1419-14	Safe Foo	es are preventative measure: od & Water equired		the addition o	TICES f pathogens, o	chemicals, and physical ob	jects into foods.	In
30. Wa	Safe Footssteurized eggs used where re ater & ice from approved sour	es are preventative measure: od & Water equired ce	s to control	the addition of	f pathogens, of In-use utens Utensils, equ	chemicals, and physical ob	jects into foods. tensils	ORATILE SE REVOIREMENT PROSPERSON DE LA CONTRACTION DE LA CONTRACT
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### Radnor Township

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

# **Retail Food Facility Inspection Report**

Facility: ROSALIE Facility ID: 147148
Owner: MARTY GRIMS
Address: 139 E Lancaster Ave
City/State: wynnewood PA
Zip: 19004 County: Montgomery Region: Region 7
Phone:

Insp. ID: 811431 Insp. Date: 8/25/2020 Insp. Reason: Opening No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS													
Item	Location	Temp	Item	Location	Temp	ltem	Location	Temp					
Other	Refrigerator	36°F	Other	Cold-Hold Unit	39°F			٥					

#### **PUBLISHED COMMENTS**

Today's inspection was a final -pre-opening inspection. No food on site.

Prior to opening to the public:

1. Clean and sanitize service stations and boxed flatware.

2. Post Radnor Township Food License, Inspection Placard and CFM certificate in public view.

4. Maintain COVID-19 mitigation guidelines. Educate staff on these requirements and update accordingly.

All public and staff are required to wear face coverings.

Facility permitted to operate.

No violations were observed at the time of this inspection.

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