



Radnor Township

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

Follow up

Retail Food Facility Inspection Report

Facility: SEMAAN'S Facility ID: 74737
Owner: SEMAAN G SEMAAN
Address: 389 W LANCASTER AVE
City/State: WAYNE PA
Zip: 19087 County: Delaware Region: Region 7
Phone: 610-688-9856

Insp. ID: 884760
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 1
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

Table with 2 main columns: Supervision and Protection From Contamination. Rows include: 1. Person in charge present, demonstrates knowledge, & performs duties (IN); 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting (IN); 3. Proper use of restriction & exclusion (IN); 4. Procedure for responding to vomiting & diarrheal events (IN); 5. Proper eating, tasting, drinking, or tobacco use (N/O); 6. No discharge from eyes, nose, & mouth (N/O); 7. Hands clean & properly washed (N/O); 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed (N/O); 9. Adequate handwashing sinks properly supplied & accessible (IN); 10. Food obtained from approved source (IN); 11. Food received at proper temperature (N/O); 12. Food in good condition, safe, & unadulterated (IN); 13. Required records available: shellstock tags, parasite destruction (N/A); 14. Food separated & protected (IN); 15. Food-contact surfaces: cleaned & sanitized (IN); 16. Proper disposition of returned, previously served, conditioned, & unsafe food (IN); 17. Proper cooking time & temperatures (N/O); 18. Proper reheating procedures for hot holding (N/O); 19. Proper cooling time & temperatures (N/O); 20. Proper hot holding temperatures (N/O); 21. Proper cold holding temperatures (IN); 22. Proper date marking & disposition (OUT); 23. Time as a public health control: procedures & records (N/A); 24. Consumer advisory provided for raw / undercooked foods (N/A); 25. Pasteurized foods used; prohibited foods not offered (IN); 26. Food additives: approved & properly used (IN); 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored (IN); 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.

Table with 2 main columns: Safe Food & Water and Proper Use of Utensils. Rows include: 29. Pasteurized eggs used where required (IN); 30. Water & ice from approved source (IN); 31. Variance obtained for specialized processing methods (IN); 32. Proper cooling methods used; adequate equipment for temperature control (IN); 33. Plant food properly cooked for hot holding (IN); 34. Approved thawing methods used (IN); 35. Thermometers provided & accurate (IN); 36. Food properly labeled; original container (IN); 37. Insects, rodents & animals not present (IN); 38. Contamination prevented during food preparation, storage & display (IN); 39. Personal cleanliness (IN); 40. Wiping cloths: properly used & stored (IN); 41. Washing fruit & vegetables (IN); 42. In-use utensils: properly stored (IN); 43. Utensils, equipment & linens: properly stored, dried & handled (IN); 44. Single-use/single-service articles: properly stored & used (IN); 45. Gloves used properly (IN); 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used (IN); 47. Warewashing facilities: installed, maintained & used; test strips (OUT); 48. Non-food contact surfaces clean (OUT); 49. Hot & cold water available; adequate pressure (IN); 50. Plumbing installed; proper backflow devices (IN); 51. Sewage & waste water properly disposed (IN); 52. Toilet facilities: properly constructed, supplied, cleaned (IN); 53. Garbage/refuse properly disposed; facilities maintained (IN); 54. Physical facilities installed, maintained, & clean (OUT); 55. Adequate ventilation & lighting; designated areas used (IN)

Table with 2 main columns: Certified Food Employee and Certificate. Rows include: 56. Certified Food Employee employed; acts as PIC; accessible (IN); 57. Certified food manager certificate: valid & properly displayed (IN)

Visit Date: 8/3/2021 Person In Charge: Mike Fisher (No Sign Policy) Signature: Marie Carbonara 8/4/2021 Sig. Date: 8/4/2021 Time In: 9:30 AM Time Out: 11:30 AM



Radnor Township

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

Follow up []

Retail Food Facility Inspection Report

Facility: SUGARTOWN SMOKED SPECIALTIES Facility ID: 74804

Insp. ID: 884754
Insp. Date: 8/3/2021
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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Table with 2 columns: Supervision, Protection From Contamination. Rows include: 1. Person in charge present, demonstrates knowledge, & performs duties (IN); 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting (IN); 3. Proper use of restriction & exclusion (IN); 4. Procedure for responding to vomiting & diarrheal events (IN); 5. Proper eating, tasting, drinking, or tobacco use (N/O); 6. No discharge from eyes, nose, & mouth (N/O); 7. Hands clean & properly washed (N/O); 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed (N/O); 9. Adequate handwashing sinks properly supplied & accessible (IN); 10. Food obtained from approved source (IN); 11. Food received at proper temperature (N/O); 12. Food in good condition, safe, & unadulterated (IN); 13. Required records available: shellstock tags, parasite destruction (N/A); 14. Food separated & protected (IN); 15. Food-contact surfaces: cleaned & sanitized (IN); 16. Proper disposition of returned, previously served, reconditioned, & unsafe food (IN); 17. Proper cooking time & temperatures (N/O); 18. Proper reheating procedures for hot holding (N/O); 19. Proper cooling time & temperatures (N/O); 20. Proper hot holding temperatures (N/O); 21. Proper cold holding temperatures (IN); 22. Proper date marking & disposition (IN); 23. Time as a public health control: procedures & records (N/A); 24. Consumer advisory provided for raw / undercooked foods (N/A); 25. Pasteurized foods used; prohibited foods not offered (IN); 26. Food additives: approved & properly used (IN); 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored (IN); 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.

Table with 2 columns: Safe Food & Water, Proper Use of Utensils. Rows include: 29. Pasteurized eggs used where required (IN); 30. Water & ice from approved source (IN); 31. Variance obtained for specialized processing methods (IN); 32. Proper cooling methods used; adequate equipment for temperature control (IN); 33. Plant food properly cooked for hot holding (IN); 34. Approved thawing methods used (IN); 35. Thermometers provided & accurate (IN); 36. Food properly labeled; original container (IN); 37. Insects, rodents & animals not present (IN); 38. Contamination prevented during food preparation, storage & display (IN); 39. Personal cleanliness (IN); 40. Wiping cloths: properly used & stored (IN); 41. Washing fruit & vegetables (IN); 42. In-use utensils: properly stored (IN); 43. Utensils, equipment & linens: properly stored, dried & handled (IN); 44. Single-use/single-service articles: properly stored & used (IN); 45. Gloves used properly (IN); 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used (IN); 47. Warewashing facilities: installed, maintained & used; test strips (IN); 48. Non-food contact surfaces clean (OUT); 49. Hot & cold water available; adequate pressure (IN); 50. Plumbing installed; proper backflow devices (IN); 51. Sewage & waste water properly disposed (IN); 52. Toilet facilities: properly constructed, supplied, cleaned (IN); 53. Garbage/refuse properly disposed; facilities maintained (IN); 54. Physical facilities installed, maintained, & clean (OUT); 55. Adequate ventilation & lighting; designated areas used (IN)

FOOD EMPLOYEE CERTIFICATION

Table with 2 columns: Certified Food Employee, Certificate. Rows include: 56. Certified Food Employee employed; acts as PIC; accessible (IN); 57. Certified food manager certificate: valid & properly displayed (IN)

Table with 4 columns: Visit Date, Person In Charge, Sig. Date, Time In, Time Out. Row: 8/3/2021 Mike Fisher (No Sign Policy), 8/4/2021 Marie Carbonara, 8/4/2021 9:30 AM, 11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: MAIN LINE COFFEE ROASTERS Facility ID: 74660

Insp. ID: 884746
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 2
No. of Repeat Risk Factors: 0
Overall Compliance: IN

Owner: LEE L MOLINEUX
Address: 389 W LANCASTER AV
City/State: WAYNE PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (610) 964-9830

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		
1. Person in charge present, demonstrates knowledge, & performs duties	In	
Employee Health		
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	
3. Proper use of restriction & exclusion	In	
4. Procedure for responding to vomiting & diarrheal events	In	
Good Hygienic Practices		
5. Proper eating, tasting, drinking, or tobacco use	N/O	
6. No discharge from eyes, nose, & mouth	N/O	
Preventing Contamination by Hands		
7. Hands clean & properly washed	N/O	
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O	
9. Adequate handwashing sinks properly supplied & accessible	In	
Approved Source		
10. Food obtained from approved source	In	
11. Food received at proper temperature	N/A	
12. Food in good condition, safe, & unadulterated	In	
13. Required records available: shellstock tags, parasite destruction	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		
29. Pasteurized eggs used where required	In	
30. Water & ice from approved source	In	
31. Variance obtained for specialized processing methods	In	
Food Temperature Control		
32. Proper cooling methods used: adequate equipment for temperature control	In	
33. Plant food properly cooked for hot holding	In	
34. Approved thawing methods used	In	
35. Thermometers provided & accurate	In	
Prevention of Food Contamination		
36. Food properly labeled: original container	In	
37. Insects, rodents & animals not present	Out	
38. Contamination prevented during food preparation, storage & display	Out	
39. Personal cleanliness	In	
40. Wiping cloths: properly used & stored	In	
41. Washing fruit & vegetables	In	
FOOD EMPLOYEE CERTIFICATION		
56. Certified Food Employee	In	
57. Certified food manager certificate: valid & properly displayed	In	
Certification		
Person in Charge	8/3/2021	Mike Fisher (No Sign Policy)
Person in Charge	8/4/2021	Marie Carbonara
Sanitarian		
Sanitarian Signature		
Sig. Date	8/4/2021	
Time In	9:30 AM	
Time Out	11:30 AM	

Proper Use of Utensils	
42. In-use utensils: properly stored	In
43. Utensils, equipment & linens: properly stored, dried & handled	In
44. Single-use/single-service articles: properly stored & used	In
45. Gloves used properly	In
Utensils, Equipment & Vending	
46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
47. Warewashing facilities: installed, maintained & used; test strips	In
48. Non-food contact surfaces clean	In
Physical Facilities	
49. Hot & cold water available: adequate pressure	In
50. Plumbing installed: proper backflow devices	In
51. Sewage & waste water properly disposed	In
52. Toilet facilities: properly constructed, supplied, cleaned	In
53. Garbage/refuse properly disposed; facilities maintained	In
54. Physical facilities installed, maintained, & clean	In
55. Adequate ventilation & lighting: designated areas used	In

Follow up



Radnor Township

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

Follow up

Retail Food Facility Inspection Report

Facility: THE NUT CONNECTION Facility ID: 74814
Owner: LEE L MOLINEUX
Address: 389 W LANCASTER AV
City/State: WAYNE PA
Zip: 19087 County: Delaware Region: Region 7
Phone:

Insp. ID: 884728
Insp. Date: 8/3/2021
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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Table with 3 columns: Description, Status, and Compliance. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Food Hygiene, and Protection From Contamination.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Table with 3 columns: Description, Status, and Compliance. Rows include Safe Food & Water, Food Temperature Control, Prevention of Food Contamination, and Physical Facilities.

FOOD EMPLOYEE CERTIFICATION

Table with 3 columns: Description, Status, and Compliance. Rows include Certified Food Employee and Certificate.

Visit Date: 8/3/2021 Person In Charge: Mike Fisher (No Sign Policy) Sig. Date: 8/4/2021 Sanitarian: Marie Carbonara Sig. Date: 8/4/2021 Time In: 9:30 AM Time Out: 11:30 AM



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

Radnor Township

Retail Food Facility Inspection Report

Facility: HERRCASTLE FARM Facility ID: 152937
 Owner: HERRCASTLE FARM
 Address: 389 E Lancaster Ave
 City/State: Wayne PA
 Zip: 19087 County: Delaware Region: Region 7
 Phone:

Insp. ID: 884683
 Insp. Date: 8/3/2021
 Insp. Reason: Regular
 No. of Risk Factors: 0
 No. of Repeat Risk Factors: 0
 Overall Compliance: IN

Follow vpl/censed PDA

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

1. Person in charge present, demonstrates knowledge, & performs duties

2. Management, food employee & conditional food employee knowledge, responsibilities & reporting

3. Proper use of restriction & exclusion

4. Procedure for responding to vomiting & diarrheal events

5. Proper eating, tasting, drinking, or tobacco use

6. No discharge from eyes, nose, & mouth

7. Hands clean & properly washed

8. No bare hand contact with RTE food or a pre-approved alternate method properly followed

9. Adequate handwashing sinks properly supplied & accessible

10. Food obtained from approved source

11. Food received at proper temperature

12. Food in good condition, safe, & unadulterated

13. Required records available: shellstock tags, parasite destruction

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food & Water

29. Pasteurized eggs used where required

30. Water & ice from approved source

31. Variance obtained for specialized processing methods

32. Proper cooling methods used: adequate equipment for temperature control

33. Plant food properly cooked for hot holding

34. Approved thawing methods used

35. Thermometers provided & accurate

36. Food properly labeled: original container

37. Insects, rodents & animals not present

38. Contamination prevented during food preparation, storage & display

39. Personal cleanliness

40. Wiping cloths: properly used & stored

41. Washing fruit & vegetables

Item	Status
42. In-use utensils: properly stored	In
43. Utensils, equipment & linens: properly stored, dried & handled	In
44. Single-use/single-service articles: properly stored & used	In
45. Glove-use properly	In
46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
47. Warewashing facilities: installed, maintained & used; test strips	In
48. Non-food contact surfaces clean	In
Physical Facilities	
49. Hot & cold water available: adequate pressure	In
50. Plumbing installed; proper backflow devices	In
51. Sewage & waste water properly disposed	In
52. Toilet facilities: properly constructed, supplied, cleaned	In
53. Garbage/refuse properly disposed; facilities maintained	In
54. Physical facilities installed, maintained, & clean	In
55. Adequate ventilation & lighting: designated areas used	In

Certified Food Employee

Person In Charge	Person In Charge	Person In Charge	Person In Charge
Signature	Signature	Signature	Signature
Sig. Date	Sig. Date	Sig. Date	Sig. Date
In	In	In	In
In	In	In	In
In	In	In	In

57. Certified food manager certificate: valid & properly displayed

Visit Date	Person In Charge	Person In Charge	Person In Charge	Person In Charge	
Sig. Date	Sig. Date	Sig. Date	Sig. Date	Sig. Date	
8/3/2021	Mike Fisher (No Sign Policy)	8/4/2021	Marie Carbonara	8/4/2021	9:30 AM - 11:30 AM



Radnor Township

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

Follow up

Retail Food Facility Inspection Report

Facility: COUNTRYVIEW BARBECUE Facility ID: 128559

Owner: DARYL & JOYCE BLANK

Address: 389 W LANCASTER AVE

City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Phone: (717) 201-2565

Insp. ID: 884674
Insp. Date: 8/3/2021
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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Protection From Contamination
1. Person in charge present, demonstrates knowledge, & performs duties	2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	3. Proper use of restriction & exclusion	4. Procedure for responding to vomiting & diarrheal events	5. Proper eating, tasting, drinking, or tobacco use	14. Food separated & protected
		6. No discharge from eyes, nose, & mouth	7. Hands clean & properly washed	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	15. Food-contact surfaces: cleaned & sanitized
		9. Adequate handwashing sinks properly supplied & accessible	10. Food obtained from approved source	9. Adequate handwashing sinks properly supplied & accessible	16. Proper disposition of returned, previously served, reconditioned, & unsafe food
		11. Food received at proper temperature	11. Food received at proper temperature	10. Food obtained from approved source	17. Proper cooking time & temperatures
		12. Food in good condition, safe, & unadulterated	12. Food in good condition, safe, & unadulterated	11. Food received at proper temperature	18. Proper reheating procedures for hot holding
		13. Required records available: shellstock tags, parasite destruction	13. Required records available: shellstock tags, parasite destruction	12. Food in good condition, safe, & unadulterated	19. Proper cooling time & temperatures
				13. Required records available: shellstock tags, parasite destruction	20. Proper hot holding temperatures
					21. Proper cold holding temperatures
					22. Proper date marking & disposition
					23. Time as a public health control: procedures & records
					24. Consumer advisory provided for raw / undercooked foods
					25. Pasteurized foods used; prohibited foods not offered
					26. Food additives: approved & properly used
					27. Toxic substances properly identified, stored & used; held for retail sale, properly stored
					28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

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	Physical Facilities	Prevention of Food Contamination	Food Identification	Certified Food Employee
29. Pasteurized eggs used where required	42. In-use utensils: properly stored	48. Non-food contact surfaces clean	36. Food properly labeled: original container	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	56. Certified Food Employee employed; acts as PIC; accessible
30. Water & ice from approved source	43. Utensils, equipment & linens: properly stored, dried & handled	49. Hot & cold water available; adequate pressure	37. Insects, rodents & animals not present	47. Warewashing facilities: installed, maintained & used; test strips	57. Certified food manager certificate: valid & properly displayed
31. Variance obtained for specialized processing methods	44. Single-use/single-service articles: properly stored & used	50. Plumbing installed; proper backflow devices	38. Contamination prevented during food preparation, storage & display	51. Sewage & waste water properly disposed	
32. Proper cooling methods used: adequate equipment for temperature control	45. Gloves used properly	51. Sewage & waste water properly disposed	39. Personal cleanliness	52. Toilet facilities: properly constructed, supplied, cleaned	
33. Plant food properly cooked for hot holding	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	52. Toilet facilities: properly constructed, supplied, cleaned	40. Wiping cloths: properly used & stored	53. Garbage/refuse properly disposed; facilities maintained	
34. Approved thawing methods used	47. Warewashing facilities: installed, maintained & used; test strips	53. Garbage/refuse properly disposed; facilities maintained	41. Washing fruit & vegetables	54. Physical facilities installed, maintained, & clean	
35. Thermometers provided & accurate	48. Non-food contact surfaces clean	54. Physical facilities installed, maintained, & clean		55. Adequate ventilation & lighting: designated areas used	

FOOD EMPLOYEE CERTIFICATION

Person In Charge	Person In Charge Signature	Person In Charge	Person In Charge Signature	Visit Date
8/3/2021 Mike Fisher (No Sign Policy)		8/4/2021 Marie Carbonara		8/4/2021 9:30 AM 11:30 AM



Radnor Township

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

Follow up

Retail Food Facility Inspection Report

Facility: SAMMY'S SUPERIOR MEATS LLC Facility ID: 133867

Insp. ID: 884808
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 1
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	Employee Health	Good Hygienic Practices	Prevention of Contamination by Hands	Approved Source	Safe Food & Water
1. Person in charge present, demonstrates knowledge, & performs duties	2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	3. Proper use of restriction & exclusion	4. No discharge from eyes, nose, & mouth	5. Proper eating, tasting, drinking, or tobacco use	29. Pasteurized eggs used where required
3. Proper use for responding to vomiting & diarrheal events	6. No discharge from eyes, nose, & mouth	7. Hands clean & properly washed	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	10. Food obtained from approved source	30. Water & ice from approved source
4. Procedure for responding to vomiting & diarrheal events	9. Adequate handwashing sinks properly supplied & accessible	5. Proper eating, tasting, drinking, or tobacco use	11. Food received at proper temperature	11. Food received at proper temperature	31. Variance obtained for specialized processing methods
Management, food employee & conditional food employee knowledge, responsibilities & reporting	12. Food in good condition, safe, & unadulterated	6. No discharge from eyes, nose, & mouth	12. Food in good condition, safe, & unadulterated	12. Food in good condition, safe, & unadulterated	32. Proper cooling methods used; adequate equipment for temperature control
3. Proper use for restriction & exclusion	13. Required records available: shellstock tags, parasite destruction	7. Hands clean & properly washed	13. Required records available: shellstock tags, parasite destruction	13. Required records available: shellstock tags, parasite destruction	33. Plant food properly cooked for hot holding
4. Procedure for responding to vomiting & diarrheal events		8. No bare hand contact with RTE food or a pre-approved alternate method properly followed			34. Approved thawing methods used
5. Proper eating, tasting, drinking, or tobacco use		9. Adequate handwashing sinks properly supplied & accessible			35. Thermometers provided & accurate
6. No discharge from eyes, nose, & mouth		10. Food obtained from approved source			36. Food properly labeled; original container
7. Hands clean & properly washed		11. Food received at proper temperature			37. Insects, rodents & animals not present
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed		12. Food in good condition, safe, & unadulterated			38. Contamination prevented during food preparation, storage & display
9. Adequate handwashing sinks properly supplied & accessible		13. Required records available: shellstock tags, parasite destruction			39. Personal cleanliness
10. Food obtained from approved source					40. Wiping cloths: properly used & stored
11. Food received at proper temperature					41. Washing fruit & vegetables
12. Food in good condition, safe, & unadulterated					
13. Required records available: shellstock tags, parasite destruction					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Proper Use of Utensils	Utensils, Equipment & Vending	Physical Facilities	Prevention of Food Contamination	Food Identification	Safe Food & Water
42. In-use utensils: properly stored	43. Utensils, equipment & linens: properly stored, dried & handled	44. Single-use/single-service articles: properly stored & used	45. Gloves used properly	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	29. Pasteurized eggs used where required
43. Utensils, equipment & linens: properly stored, dried & handled	47. Warewashing facilities: installed, maintained & used; test strips	48. Non-food contact surfaces clean	49. Hot & cold water available; adequate pressure	49. Hot & cold water available; adequate pressure	30. Water & ice from approved source
44. Single-use/single-service articles: properly stored & used	49. Hot & cold water available; adequate pressure	50. Pumping installed; proper backflow devices	51. Sewage & waste water properly disposed	51. Sewage & waste water properly disposed	31. Variance obtained for specialized processing methods
45. Gloves used properly	50. Pumping installed; proper backflow devices	52. Toilet facilities: properly constructed, supplied, cleaned	52. Toilet facilities: properly constructed, supplied, cleaned	52. Toilet facilities: properly constructed, supplied, cleaned	32. Proper cooling methods used; adequate equipment for temperature control
46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	52. Toilet facilities: properly constructed, supplied, cleaned	53. Garbage/refuse properly disposed; facilities maintained	53. Garbage/refuse properly disposed; facilities maintained	53. Garbage/refuse properly disposed; facilities maintained	33. Plant food properly cooked for hot holding
47. Warewashing facilities: installed, maintained & used; test strips	53. Garbage/refuse properly disposed; facilities maintained	54. Physical facilities installed, maintained, & clean	54. Physical facilities installed, maintained, & clean	54. Physical facilities installed, maintained, & clean	34. Approved thawing methods used
48. Non-food contact surfaces clean	54. Physical facilities installed, maintained, & clean	55. Adequate ventilation & lighting; designated areas used	55. Adequate ventilation & lighting; designated areas used	55. Adequate ventilation & lighting; designated areas used	35. Thermometers provided & accurate
49. Hot & cold water available; adequate pressure	55. Adequate ventilation & lighting; designated areas used				36. Food properly labeled; original container
50. Pumping installed; proper backflow devices					37. Insects, rodents & animals not present
51. Sewage & waste water properly disposed					38. Contamination prevented during food preparation, storage & display
52. Toilet facilities: properly constructed, supplied, cleaned					39. Personal cleanliness
52. Toilet facilities: properly constructed, supplied, cleaned					40. Wiping cloths: properly used & stored
53. Garbage/refuse properly disposed; facilities maintained					41. Washing fruit & vegetables
53. Garbage/refuse properly disposed; facilities maintained					
54. Physical facilities installed, maintained, & clean					
54. Physical facilities installed, maintained, & clean					
55. Adequate ventilation & lighting; designated areas used					

Visit Date	Person in Charge	Person in Charge Signature	Person in Charge Sig. Date	Sanitarian	Sanitarian Signature	Sanitarian Sig. Date	Time In	Time Out
8/3/2021	Mike Fisher (No Sign Policy)		8/5/2021	Marie Carbonara		8/5/2021	9:30 AM	11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: S CLYDE WEAVER FACILITY ID: 74733
Owner: DANIEL & SAMUEL NEFF
Address: 389 W LANCASTER AVE
City/State: WAYNE PA
Zip: 19087 County: Delaware Region: Region 7
Phone: 610-688-9856

Inspection Date: 8/3/2021
Inspection 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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision	Person in Charge present, demonstrates knowledge, & performs duties	Employee Health	Management, food employee & conditional food employee knowledge, responsibilities & reporting	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Food obtained from approved source	Food received at proper temperature	Food in good condition, safe, & unadulterated	Required records available: shellstock tags, parasite destruction				
1.	In	In	In	3. Proper use of restriction & exclusion	4. Procedure for responding to vomiting & diarrheal events	5. Proper eating, tasting, drinking, or tobacco use	6. No discharge from eyes, nose, & mouth	7. Hands clean & properly washed	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	9. Adequate handwashing sinks properly supplied & accessible	10. Food obtained from approved source	11. Food received at proper temperature	12. Food in good condition, safe, & unadulterated	13. Required records available: shellstock tags, parasite destruction

Protection From Contamination	Time/Temperature Control for Safety	Consumer Advisory	Highly Susceptible Population	Food/Color Additives & Toxic Substances	Conformance with Approved Procedures
14. Food separated & protected	17. Proper cooking time & temperatures	23. Time as a public health control: procedures & records	24. Consumer advisory provided for raw / undercooked foods	25. Pasteurized foods used; prohibited foods not offered	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan
15. Food-contact surfaces: cleaned & sanitized	18. Proper reheating procedures for hot holding	21. Proper date marking & disposition	26. Food additives: approved & properly used	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	
16. Proper disposition of returned, previously served, reconditioned, & unsafe food	19. Proper cooling time & temperatures	20. Proper hot holding temperatures	29. Food additives: approved & properly used		

Safe Food & Water	Prevention of Food Contamination	Food Identification	Food Temperature Control	Food Temperature Control	Proper Use of Utensils	Physical Facilities	Utenisils, Equipment & Vending	Utenisils, Equipment & Vending	Utenisils, Equipment & Vending																	
29. Pasteurized eggs used where required	30. Water & ice from approved source	31. Variance obtained for specialized processing methods	32. Proper cooling methods used; adequate equipment for temperature control	33. Plant food properly cooked for hot holding	34. Approved thawing methods used	35. Thermometers provided & accurate	36. Food properly labeled; original container	37. Insects, rodents & animals not present	38. Contamination prevented during food preparation, storage & display	39. Personal cleanliness	40. Wiping cloths: properly used & stored	41. Washing fruit & vegetables	42. In-use utensils: properly stored	43. Utensils, equipment & linens: properly stored, dried & handled	44. Single-use/single-service articles: properly stored & used	45. Gloves used properly	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	47. Warewashing facilities: installed, maintained & used; test strips	48. Non-food contact surfaces clean	49. Hot & cold water available; adequate pressure	50. Plumbing installed; proper backflow devices	51. Sewage & waste water properly disposed	52. Toilet facilities: properly constructed, supplied, cleaned	53. Garbage/refuse properly disposed; facilities maintained	54. Physical facilities installed, maintained, & clean	55. Adequate ventilation & lighting; designated areas used

Visit Date	Person in Charge	Person in Charge Signature	Person in Charge Sig. Date	Sanitarian	Sanitarian Signature	Sanitarian Sig. Date	Time In	Time Out
8/3/2021	Mike Fisher (No Sign Policy)		8/4/2021	Marie Carbonara		8/4/2021	9:30 AM	11:30 AM

Follow up



Radnor Township

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

Retail Food Facility Inspection Report

Facility: S CLYDE WEAVER Facility ID: 74733

Owner: DANIEL & SAMUEL NEFF

Address: 389 W LANCASTER AVE

City/State: WAYNE PA

Zip: 19087 County: Delaware Region: Region 7

Phone: 610-688-9656

Inspection ID: 884664
Inspection Date: 8/3/2021
Inspection 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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision	Person in Charge present, demonstrates knowledge, & performs duties	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Safe Food & Water
In	1. Person in charge present, demonstrates knowledge, & performs duties	2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	3. Proper use of restriction & exclusion	4. Procedure for responding to vomiting & diarrheal events	5. Proper eating, tasting, drinking, or tobacco use	29. Pasteurized eggs used where required
In	6. No discharge from eyes, nose, & mouth	7. Hands clean & properly washed	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	9. Adequate handwashing sinks properly supplied & accessible	30. Water & ice from approved source	31. Variance obtained for specialized processing methods
In	10. Food obtained from approved source	11. Food received at proper temperature	12. Food in good condition, safe, & unadulterated	13. Required records available: shellstock tags, parasite destruction	32. Proper cooling methods used; adequate equipment for temperature control	33. Plant food properly cooked for hot holding
In	14. Food separated & protected	15. Food-contact surfaces: cleaned & sanitized	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	17. Proper cooking time & temperatures	18. Proper reheating procedures for hot holding	34. Approved thawing methods used
In	18. Proper hot holding temperatures	19. Proper cooling time & temperatures	20. Proper cold holding temperatures	21. Proper date marking & disposition	22. Proper date marking & disposition	35. Thermometers provided & accurate
In	23. Time as a public health control; procedures & records	24. Consumer advisory provided for raw / undercooked foods	25. Pasteurized foods used; prohibited foods not offered	26. Food additives: approved & properly used	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	36. Food properly labeled; original container
N/A	26. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	28. Consumer advisory provided for raw / undercooked foods	29. Toxic substances properly identified, stored & used; held for retail sale, properly stored	30. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	31. Food additives: approved & properly used	37. Insects, rodents & animals not present

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.	Person in Charge	Person in Charge (No Sign)
42. In-use utensils: properly stored	In	In
43. Utensils, equipment & linens: properly stored, dried & handled	In	In
44. Single-use/single-service articles: properly stored & used	In	In
45. Gloves used properly	In	In
46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In	In
47. Warewashing facilities: installed, maintained & used; test strips	In	In
48. Non-food contact surfaces clean	In	In
49. Hot & cold water available; adequate pressure	In	In
50. Plumbing installed; proper backflow devices	In	In
51. Sewage & waste water properly disposed	In	In
52. Toilet facilities: properly constructed, supplied, cleaned	In	In
53. Garbage/refuse properly disposed; facilities maintained	In	In
54. Physical facilities installed, maintained, & clean	In	In
55. Adequate ventilation & lighting; designated areas used	In	In

Person in Charge	Person in Charge (No Sign)	Person in Charge	Person in Charge (No Sign)
56. Certified Food Employee	In	57. Certified food manager certificate: valid & properly displayed	In

Visit Date	Person in Charge	Person in Charge (No Sign)	Person in Charge	Person in Charge (No Sign)	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
8/3/2021	Mike Fisher	(No Sign)	Marie Carbonara	(No Sign)	Marie Carbonara	(Signature)	8/4/2021	9:30 AM	11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: ABUELTA'S EMPANADAS AT FARMERS MARKET Facility ID: 133029

Insp. ID: 884752
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

Address: 389 W Lancaster AVE
City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (610) 389-2589

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	
1. Person in charge present, demonstrates knowledge, & performs duties	In
Employee Health	
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In
3. Proper use of restriction & exclusion	In
4. Procedure for responding to vomiting & diarrheal events	In
Good Hygienic Practices	
5. Proper eating, tasting, drinking, or tobacco use	N/O
6. No discharge from eyes, nose, & mouth	N/O
Preventing Contamination by Hands	
7. Hands clean & properly washed	N/O
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O
9. Adequate handwashing sinks properly supplied & accessible	In
Approved Source	
10. Food obtained from approved source	In
11. Food received at proper temperature	N/O
12. Food in good condition, safe, & unadulterated	In
13. Required records available: shellstock tags, parasite destruction	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	
29. Pasteurized eggs used where required	In
30. Water & ice from approved source	In
31. Variance obtained for specialized processing methods	In
Food Temperature Control	
32. Proper cooling methods used; adequate equipment for temperature control	In
33. Plant food properly cooked for hot holding	In
34. Approved thawing methods used	In
35. Thermometers provided & accurate	In
Food Identification	
36. Food properly labeled: original container	In
Prevention of Food Contamination	
37. Insects, rodents & animals not present	In
38. Contamination prevented during food preparation, storage & display	In
39. Personal cleanliness	In
40. Wiping cloths: properly used & stored	In
41. Washing fruit & vegetables	In
FOOD EMPLOYEE CERTIFICATION	
56. Certified Food Employee	In
Certificate	
57. Certified food manager certificate: valid & properly displayed	
In	
Proper Use of Utensils	
42. In-use utensils: properly stored	In
43. Utensils, equipment & linens: properly stored, dried & handled	In
44. Single-use/single-service articles: properly stored & used	In
45. Gloves used properly	In
Utensils, Equipment & Vending	
46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
47. Warewashing facilities: installed, maintained & used; test strips	In
48. Non-food contact surfaces clean	In
Physical Facilities	
49. Hot & cold water available; adequate pressure	In
50. Plumbing installed; proper backflow devices	In
51. Sewage & waste water properly disposed	In
52. Toilet facilities: properly constructed, supplied, cleaned	In
53. Garbage/refuse properly disposed; facilities maintained	In
54. Physical facilities installed, maintained, & clean	In
55. Adequate ventilation & lighting; designated areas used	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
8/3/2021	Mike Fisher (No Sign Policy)		8/4/2021	Marie Carbonara		8/4/2021	9:30 AM	11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: MAIN LINE MARKET PLACE Facility ID: 133837
Owner: RENE AND PETER LICCO
Address: 389 W Lancaster AVE
City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone:

Insp. ID: 884650
Insp. Date: 8/3/2021
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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision	Person in Charge present, demonstrates knowledge, & performs duties	Employee Health	Management, food employee & conditional food employee knowledge, responsibilities & reporting	Procedure for responding to vomiting & diarrheal events	Good Hygienic Practices	Proper eating, tasting, drinking, or tobacco use	No discharge from eyes, nose, & mouth	Hands clean & properly washed	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	9. Adequate handwashing sinks properly supplied & accessible	10. Food obtained from approved source	11. Food received at proper temperature	12. Food in good condition, safe, & unadulterated	13. Required records available: shellstock tags, parasite destruction	
In	In	In	In	In	In	In	N/O	N/O	N/O	In	In	In	In	In	In
Supervision															
Employee Health															
Good Hygienic Practices															
Preventing Contamination by Hands															
Approved Source															
Food/Color Additives & Toxic Substances															
Highly Susceptible Population															
Consumer Advisory															
Protection From Contamination															
Time/Temperature Control for Safety															
Food separated & protected															
Food-contact surfaces: cleaned & sanitized															
Proper disposition of returned, previously served, conditioned, & unsafe food															
17. Proper cooking time & temperatures															
18. Proper reheating procedures for hot holding															
19. Proper cooling time & temperatures															
20. Proper hot holding temperatures															
21. Proper cold holding temperatures															
22. Proper date marking & disposition															
23. Time as a public health control: procedures & records															
24. Consumer advisory provided for raw / undercooked foods															
25. Pasteurized foods used: prohibited foods not offered															
26. Food additives: approved & properly used															
27. Toxic substances properly identified, stored & used; held for retail sale, properly stored															
28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan															

Safe Food & Water	Food Temperature Control	Food Identification	Prevention of Food Contamination	Physical Facilities	Proper Use of Utensils	Utensils, Equipment & Vending	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	Warewashing facilities: installed, maintained & used; test strips	48. Non-food contact surfaces clean	49. Hot & cold water available; adequate backflow devices	50. Plumbing installed; proper backflow devices	51. Sewage & waste water properly disposed	52. Toilet facilities: properly constructed, supplied, cleaned	53. Garbage/refuse properly disposed; facilities maintained	54. Physical facilities installed, maintained, & clean	55. Adequate ventilation & lighting: designated areas used	
In	In	In	In	In	In	In	In	In	In	In	In	In	In	In	In	In	In
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																	
GOOD RETAIL PRACTICES																	
29. Pasteurized eggs used where required																	
30. Water & ice from approved source																	
31. Variance obtained for specialized processing methods																	
32. Proper cooling methods used; adequate equipment for temperature control																	
33. Plant food properly cooked for hot holding																	
34. Approved thawing methods used																	
35. Thermometers provided & accurate																	
36. Food properly labeled; original container																	
37. Insects, rodents & animals not present																	
38. Contamination prevented during food preparation, storage & display																	
39. Personal cleanliness																	
40. Wiping cloths: properly used & stored																	
41. Washing fruit & vegetables																	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Person In Charge	Person In Charge Signature	Sig. Date	Time In	Time Out
8/3/2021	Mike Fisher (No Sign Policy)		8/4/2021	Marie Carbonara		8/4/2021	9:30 AM	11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: ANGEL'S CAFE Facility ID: 129094

Owner: ANGEL SALGUERO
Address: 389 W Lancaster AVE
City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7
Phone: (610) 529-9558

Insp. ID: 884646
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 1
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		Employee Health		Good Hygienic Practices		Preventing Contamination by Hands		Consumer Advisory		Highly Susceptible Population		Food/Color Additives & Toxic Substances		Toxic Substances properly identified, stored & used; held for retail sale, properly stored		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan					
1. Person in charge present, demonstrates knowledge, & performs duties	In	2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	3. Proper use of restroom & exclusion	In	4. Procedure for responding to vomiting & diarrheal events	In	5. Proper eating, tasting, drinking, or tobacco use	N/O	6. No discharge from eyes, nose, & mouth	N/O	7. Hands clean & properly washed	N/O	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	9. Adequate handwashing sinks properly supplied & accessible	In	10. Food obtained from approved source	In		
11. Food received at proper temperature	N/O	12. Food in good condition, safe, & unadulterated	In	13. Required records available: shellstock tags, parasite destruction	N/A	25. Pasteurized foods used; prohibited foods not offered	In	26. Food additives: approved & properly used	In	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A	29. Pasteurized eggs used where required	In	30. Water & ice from approved source	In	31. Variance obtained for specialized processing methods	In		
32. Proper cooling methods used: adequate equipment for temperature control	In	33. Plant food properly cooked for hot holding	In	34. Approved thawing methods used	In	35. Thermometers provided & accurate	In	36. Food properly labeled: original container	In	37. Insects, rodents & animals not present	In	38. Contamination prevented during food preparation, storage & display	In	39. Personal cleanliness	In	40. Wiping cloths: properly used & stored	In	41. Washing fruit & vegetables	In		
42. In-use utensils: properly stored	In	43. Utensils, equipment & linens: properly stored, dried & handled	In	44. Single-use/single-service articles: properly stored & used	In	45. Gloves used properly	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In	47. Warewashing facilities: installed, maintained & used; test strips	In	48. Non-food contact surfaces clean	In	49. Hot & cold water available: adequate pressure	In	50. Plumbing installed: proper backflow devices	In	51. Sewage & waste water properly disposed	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
53. Garbage/refuse properly disposed; facilities maintained	In	54. Physical facilities installed, maintained, & clean	In	55. Adequate ventilation & lighting; designated areas used	In		In		In		In			In							

Safe Food & Water		Prevention of Food Contamination		Food Identification		Proper Use of Utensils	
29. Pasteurized eggs used where required	In	36. Food properly labeled: original container	In	37. Thermometers provided & accurate	In	42. In-use utensils: properly stored	In
30. Water & ice from approved source	In	38. Contamination prevented during food preparation, storage & display	In	39. Personal cleanliness	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	39. Personal cleanliness	In	40. Wiping cloths: properly used & stored	In	44. Single-use/single-service articles: properly stored & used	In
32. Proper cooling methods used: adequate equipment for temperature control	In	41. Washing fruit & vegetables	In	41. Washing fruit & vegetables	In	45. Gloves used properly	In
33. Plant food properly cooked for hot holding	In	42. Toilet facilities: properly constructed, supplied, cleaned	In	42. Toilet facilities: properly constructed, supplied, cleaned	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
34. Approved thawing methods used	In	43. Garbage/refuse properly disposed; facilities maintained	In	43. Garbage/refuse properly disposed; facilities maintained	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	In	44. Physical facilities installed, maintained, & clean	In	44. Physical facilities installed, maintained, & clean	In	48. Non-food contact surfaces clean	In
36. Food properly labeled: original container	In	45. Adequate ventilation & lighting; designated areas used	In	45. Adequate ventilation & lighting; designated areas used	In	49. Hot & cold water available: adequate pressure	In
37. Insects, rodents & animals not present	In	46. Plumbing installed: proper backflow devices	In	46. Plumbing installed: proper backflow devices	In	50. Plumbing installed: proper backflow devices	In
38. Contamination prevented during food preparation, storage & display	In	47. Sewage & waste water properly disposed	In	47. Sewage & waste water properly disposed	In	51. Sewage & waste water properly disposed	In
39. Personal cleanliness	In	48. Toilet facilities: properly constructed, supplied, cleaned	In	48. Toilet facilities: properly constructed, supplied, cleaned	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
40. Wiping cloths: properly used & stored	In	49. Garbage/refuse properly disposed; facilities maintained	In	49. Garbage/refuse properly disposed; facilities maintained	In	53. Garbage/refuse properly disposed; facilities maintained	In
41. Washing fruit & vegetables	In	50. Physical facilities installed, maintained, & clean	In	50. Physical facilities installed, maintained, & clean	In	54. Physical facilities installed, maintained, & clean	In
42. Toilet facilities: properly constructed, supplied, cleaned	In	51. Adequate ventilation & lighting; designated areas used	In	51. Adequate ventilation & lighting; designated areas used	In	55. Adequate ventilation & lighting; designated areas used	In

Visit Date: 8/3/2021 Person In Charge: Mike Fisher (No Sign Policy) Signature: Marie Carbonara 8/4/2021 Sig. Date: 8/4/2021 Sig. Date: 8/4/2021 Time In: 9:30 AM Time Out: 11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: HEBBNER MEATS, HSDB LLC Facility ID: 141934

Owner: DEVERY RUTTER

Address: 389 W Lancaster AVE

City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Phone:

Inspection ID: 884637
Inspection Date: 8/3/2021
Inspection 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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Table with 2 columns: Description and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Food/Color Additives & Toxic Substances, Consumer Advisory, Highly Susceptible Population, Protection From Contamination, and Time/Temperature Control for Safety.

Table with 2 columns: Description and Compliance Status. Rows include Safe Food & Water, Food Temperature Control, Prevention of Food Contamination, and Certified Food Employee. Includes a signature block for Marie Carbonara.



Radnor Township

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

Retail Food Facility Inspection Report

Facility: ULTIMATE BAKE SHOPPE OF WAYNE Facility ID: 133782

Insp. ID: 884642
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

Owner: ADELE COHEN
Address: 389 W Lancaster AVE
City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone:

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	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Protection From Contamination
1. Person in charge present, demonstrates knowledge, & performs duties	2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	3. Proper use of restriction & exclusion	4. Procedure for responding to vomiting & diarrheal events	5. Proper eating, tasting, drinking, or tobacco use	14. Food separated & protected
6. No discharge from eyes, nose, & mouth	7. Hands clean & properly washed	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	9. Adequate handwashing sinks properly supplied & accessible	10. Food obtained from approved source	15. Food-contact surfaces: cleaned & sanitized
11. Food received at proper temperature	12. Food in good condition, safe, & unadulterated	13. Required records available: shellstock tags, parasite destruction	14. Food separated & protected	15. Food-contact surfaces: cleaned & sanitized	16. Proper disposition of returned, previously served, conditioned, & unsafe food
16. Proper use of restriction & exclusion	17. Proper cooking time & temperatures	18. Proper reheating procedures for hot holding	19. Proper cooling time & temperatures	20. Proper hot holding temperatures	17. Proper cooking time & temperatures
21. Proper cold holding temperatures	22. Proper date marking & disposition	23. Time as a public health control: procedures & records	24. Consumer advisory provided for raw / undercooked foods	25. Pasteurized foods used; prohibited foods not offered	26. Food additives: approved & properly used
26. Food additives: approved & properly used	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	29. Pasteurized eggs used where required	30. Water & ice from approved source	31. Utensils, equipment & linens: properly stored, dried & handled
32. Management, food employee & conditional food employee knowledge, responsibilities & reporting	33. Proper use of restriction & exclusion	34. Procedure for responding to vomiting & diarrheal events	35. Proper eating, tasting, drinking, or tobacco use	36. No discharge from eyes, nose, & mouth	36. Food properly labeled: original container
36. No bare hand contact with RTE food or a pre-approved alternate method properly followed	37. Hands clean & properly washed	38. No discharge from eyes, nose, & mouth	39. Proper hot holding temperatures	39. Proper cooling time & temperatures	37. Insects, rodents & animals not present
39. Adequate handwashing sinks properly supplied & accessible	40. Food in good condition, safe, & unadulterated	41. Food received at proper temperature	42. Food separated & protected	43. Required records available: shellstock tags, parasite destruction	38. Contamination prevented during food preparation, storage & display
40. Food obtained from approved source	44. Procedure for responding to vomiting & diarrheal events	45. Proper use of restriction & exclusion	46. Proper cooking time & temperatures	46. Proper hot holding temperatures	39. Personal cleanliness
41. Food in good condition, safe, & unadulterated	47. Proper cooling time & temperatures	48. Proper reheating procedures for hot holding	49. Proper cooling time & temperatures	50. Proper hot holding temperatures	40. Wiping cloths: properly used & stored
42. Food separated & protected	51. Proper cooking time & temperatures	52. Proper reheating procedures for hot holding	53. Proper cooling time & temperatures	54. Proper hot holding temperatures	41. Washing fruit & vegetables
43. Required records available: shellstock tags, parasite destruction	54. Procedure for responding to vomiting & diarrheal events	55. Proper use of restriction & exclusion	56. Proper eating, tasting, drinking, or tobacco use	56. No discharge from eyes, nose, & mouth	42. In-use utensils: properly stored
44. Procedure for responding to vomiting & diarrheal events	57. Hands clean & properly washed	58. No discharge from eyes, nose, & mouth	59. Proper hot holding temperatures	60. Proper cooling time & temperatures	43. Utensils, equipment & linens: properly stored, dried & handled
45. Proper use of restriction & exclusion	61. Food in good condition, safe, & unadulterated	62. Food received at proper temperature	63. Food obtained from approved source	64. Pasteurized eggs used where required	44. Single-use/single-service articles: properly stored & used
46. Food in good condition, safe, & unadulterated	65. Food obtained from approved source	66. Pasteurized eggs used where required	67. Water & ice from approved source	68. Variance obtained for specialized processing methods	45. Cloves used properly
47. Pasteurized eggs used where required	68. Variance obtained for specialized processing methods	69. Water & ice from approved source	69. Water & ice from approved source	70. Proper cooling methods used: adequate equipment for temperature control	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
48. Variance obtained for specialized processing methods	70. Proper cooling methods used: adequate equipment for temperature control	71. Water & ice from approved source	71. Water & ice from approved source	72. Approved thawing methods used	47. Warewashing facilities: installed, maintained & used; test strips
49. Pasteurized eggs used where required	71. Water & ice from approved source	72. Approved thawing methods used	72. Approved thawing methods used	73. Plant food properly cooked for hot holding	48. Non-food contact surfaces clean
50. Approved thawing methods used	72. Approved thawing methods used	73. Plant food properly cooked for hot holding	73. Plant food properly cooked for hot holding	74. Thermometers provided & accurate	49. Hot & cold water available; adequate pressure
51. Plant food properly cooked for hot holding	73. Plant food properly cooked for hot holding	74. Thermometers provided & accurate	74. Thermometers provided & accurate	75. Food properly labeled: original container	50. Plumbing installed: proper backflow devices
52. Thermometers provided & accurate	74. Thermometers provided & accurate	75. Food properly labeled: original container	75. Food properly labeled: original container	76. Insects, rodents & animals not present	51. Sewage & waste water properly disposed
53. Food properly labeled: original container	75. Food properly labeled: original container	76. Insects, rodents & animals not present	76. Insects, rodents & animals not present	77. Contamination prevented during food preparation, storage & display	52. Toilet facilities: properly constructed, supplied, cleaned
54. Insects, rodents & animals not present	76. Insects, rodents & animals not present	77. Contamination prevented during food preparation, storage & display	77. Contamination prevented during food preparation, storage & display	78. Personal cleanliness	53. Garbage/refuse properly disposed; facilities maintained
55. Contamination prevented during food preparation, storage & display	77. Contamination prevented during food preparation, storage & display	78. Personal cleanliness	78. Personal cleanliness	79. Wiping cloths: properly used & stored	54. Physical facilities installed, maintained, & clean
56. Personal cleanliness	78. Personal cleanliness	79. Wiping cloths: properly used & stored	79. Wiping cloths: properly used & stored	80. Washing fruit & vegetables	55. Adequate ventilation & lighting: designated areas used
57. Wiping cloths: properly used & stored	79. Wiping cloths: properly used & stored	80. Washing fruit & vegetables	80. Washing fruit & vegetables	81. Certified food manager certificate: valid & properly displayed	

GOOD RETAIL PRACTICES	Safe Food & Water	Food Temperature Control	Prevention of Food Contamination	Food Identification	Certified Food Employee
1. Person in charge present, demonstrates knowledge, & performs duties	29. Pasteurized eggs used where required	30. Water & ice from approved source	31. Utensils, equipment & linens: properly stored, dried & handled	32. Proper cooling methods used: adequate equipment for temperature control	56. Certified Food Employee employed; acts as PIC; accessible
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	30. Water & ice from approved source	31. Utensils, equipment & linens: properly stored, dried & handled	32. Proper cooling methods used: adequate equipment for temperature control	33. Plant food properly cooked for hot holding	57. Certified food manager certificate: valid & properly displayed
3. Proper use of restriction & exclusion	31. Variance obtained for specialized processing methods	32. Proper cooling methods used: adequate equipment for temperature control	33. Plant food properly cooked for hot holding	34. Approved thawing methods used	
4. Procedure for responding to vomiting & diarrheal events	32. Proper cooling methods used: adequate equipment for temperature control	34. Approved thawing methods used	34. Approved thawing methods used	35. Thermometers provided & accurate	
5. Proper eating, tasting, drinking, or tobacco use	33. Plant food properly cooked for hot holding	35. Thermometers provided & accurate	35. Thermometers provided & accurate	36. Food properly labeled: original container	
6. No discharge from eyes, nose, & mouth	34. Approved thawing methods used	36. Food properly labeled: original container	36. Food properly labeled: original container	37. Insects, rodents & animals not present	
7. Hands clean & properly washed	35. Thermometers provided & accurate	37. Insects, rodents & animals not present	37. Insects, rodents & animals not present	38. Contamination prevented during food preparation, storage & display	
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	36. Food properly labeled: original container	38. Contamination prevented during food preparation, storage & display	38. Contamination prevented during food preparation, storage & display	39. Personal cleanliness	
9. Adequate handwashing sinks properly supplied & accessible	37. Insects, rodents & animals not present	39. Personal cleanliness	39. Personal cleanliness	40. Wiping cloths: properly used & stored	
10. Food obtained from approved source	38. Contamination prevented during food preparation, storage & display	40. Wiping cloths: properly used & stored	40. Wiping cloths: properly used & stored	41. Washing fruit & vegetables	
11. Food received at proper temperature	39. Personal cleanliness	41. Washing fruit & vegetables	41. Washing fruit & vegetables	42. In-use utensils: properly stored	
12. Food in good condition, safe, & unadulterated	40. Wiping cloths: properly used & stored	42. In-use utensils: properly stored	42. In-use utensils: properly stored	43. Utensils, equipment & linens: properly stored, dried & handled	
13. Required records available: shellstock tags, parasite destruction	41. Washing fruit & vegetables	43. Utensils, equipment & linens: properly stored, dried & handled	43. Utensils, equipment & linens: properly stored, dried & handled	44. Single-use/single-service articles: properly stored & used	
14. Food obtained from approved source	42. In-use utensils: properly stored	44. Single-use/single-service articles: properly stored & used	44. Single-use/single-service articles: properly stored & used	45. Cloves used properly	
15. Food in good condition, safe, & unadulterated	43. Utensils, equipment & linens: properly stored, dried & handled	45. Cloves used properly	45. Cloves used properly	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
16. Pasteurized foods used; prohibited foods not offered	44. Single-use/single-service articles: properly stored & used	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	47. Warewashing facilities: installed, maintained & used; test strips	
17. Food additives: approved & properly used	45. Cloves used properly	47. Warewashing facilities: installed, maintained & used; test strips	47. Warewashing facilities: installed, maintained & used; test strips	48. Non-food contact surfaces clean	
18. Proper reheating procedures for hot holding	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	48. Non-food contact surfaces clean	48. Non-food contact surfaces clean	49. Hot & cold water available; adequate pressure	
19. Proper cooling time & temperatures	47. Warewashing facilities: installed, maintained & used; test strips	49. Hot & cold water available; adequate pressure	49. Hot & cold water available; adequate pressure	50. Plumbing installed: proper backflow devices	
20. Proper hot holding temperatures	48. Non-food contact surfaces clean	50. Plumbing installed: proper backflow devices	50. Plumbing installed: proper backflow devices	51. Sewage & waste water properly disposed	
21. Proper cold holding temperatures	49. Hot & cold water available; adequate pressure	51. Sewage & waste water properly disposed	51. Sewage & waste water properly disposed	52. Toilet facilities: properly constructed, supplied, cleaned	
22. Proper date marking & disposition	50. Plumbing installed: proper backflow devices	52. Toilet facilities: properly constructed, supplied, cleaned	52. Toilet facilities: properly constructed, supplied, cleaned	53. Garbage/refuse properly disposed; facilities maintained	
23. Time as a public health control: procedures & records	51. Sewage & waste water properly disposed	53. Garbage/refuse properly disposed; facilities maintained	53. Garbage/refuse properly disposed; facilities maintained	54. Physical facilities installed, maintained, & clean	
24. Consumer advisory provided for raw / undercooked foods	52. Toilet facilities: properly constructed, supplied, cleaned	54. Physical facilities installed, maintained, & clean	54. Physical facilities installed, maintained, & clean	55. Adequate ventilation & lighting: designated areas used	
25. Pasteurized foods used; prohibited foods not offered	53. Garbage/refuse properly disposed; facilities maintained	55. Adequate ventilation & lighting: designated areas used	55. Adequate ventilation & lighting: designated areas used		
26. Food additives: approved & properly used	54. Physical facilities installed, maintained, & clean				
27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	55. Adequate ventilation & lighting: designated areas used				
28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan					

Person In Charge	Person In Charge Signature	Person In Charge	Person In Charge Signature	Person In Charge	Person In Charge Signature	Person In Charge	Person In Charge Signature	Person In Charge	Person In Charge Signature
8/3/2021	Mike Fisher (No Sign Policy)	8/4/2021	Marie Carbonara	8/4/2021	Marie Carbonara	8/4/2021	Marie Carbonara	8/4/2021	Marie Carbonara
9:30 PM	11:30 AM	9:30 PM	11:30 AM	9:30 PM	11:30 AM	9:30 PM	11:30 AM	9:30 PM	11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: SUNNYSIDE PASTRIES Facility ID: 140662
Owner: SLEDGE217@YAHOO.COM
Address: 389 W Lancaster AVE
City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (717) 327-0370

Insp. ID: 884645
Insp. Date: 8/3/2021
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.

IN = In Compliance, OUt = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Highly Susceptible Population	Food/Color Additives & Toxic Substances	Consumer Advisory	Time/Temperature Control for Safety	Protection From Contamination
1. Person in charge present, demonstrates knowledge, & performs duties	In	1. Proper use of restriction & exclusion	1. No discharge from eyes, nose, & mouth	1. Food obtained from approved source	1. Proper cooking time & temperatures	1. Pasteurized foods used; prohibited foods not offered	1. Time as a public health control; procedures & records	17. Proper reheating procedures for hot holding	14. Food separated & protected
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	In	2. Proper use of restriction & exclusion	2. No bare hand contact with RTE food or a pre-approved alternate method properly followed	2. Food received at proper temperature	2. Proper date marking & disposition	2. Toxic substances properly identified, stored & held for retail sale, properly stored	2. Consumer advisory provided for raw / undercooked foods	18. Proper cooling time & temperatures	15. Food-contact surfaces: cleaned & sanitized
3. Procedure for responding to vomiting & diarrheal events	In	3. Proper eating, tasting, drinking, or tobacco use	3. Hands clean & properly washed	3. Food obtained from approved source	3. Proper hot holding temperatures	3. Food additives: approved & properly used	3. Time as a public health control; procedures & records	19. Proper cooling time & temperatures	16. Proper disposition of returned, previously served, reconditioned, & unsafe food
4. Procedure for responding to vomiting & diarrheal events	In	4. No discharge from eyes, nose, & mouth	4. No bare hand contact with RTE food or a pre-approved alternate method properly followed	4. Food received at proper temperature	4. Proper cold holding temperatures	4. Food additives: approved & properly used	4. Consumer advisory provided for raw / undercooked foods	20. Proper hot holding temperatures	17. Proper separation & protection
5. Proper eating, tasting, drinking, or tobacco use	N/O	5. Adequate handwashing sinks properly supplied & accessible	5. No bare hand contact with RTE food or a pre-approved alternate method properly followed	5. Food obtained from approved source	5. Proper cold holding temperatures	5. Food additives: approved & properly used	5. Consumer advisory provided for raw / undercooked foods	21. Proper hot holding temperatures	18. Proper separation & protection
6. No discharge from eyes, nose, & mouth	N/O	6. Adequate handwashing sinks properly supplied & accessible	6. No bare hand contact with RTE food or a pre-approved alternate method properly followed	6. Food obtained from approved source	6. Proper cold holding temperatures	6. Food additives: approved & properly used	6. Consumer advisory provided for raw / undercooked foods	22. Proper date marking & disposition	19. Proper separation & protection
7. Hands clean & properly washed	N/O	7. Adequate handwashing sinks properly supplied & accessible	7. No bare hand contact with RTE food or a pre-approved alternate method properly followed	7. Food obtained from approved source	7. Proper cold holding temperatures	7. Food additives: approved & properly used	7. Consumer advisory provided for raw / undercooked foods	23. Time as a public health control; procedures & records	20. Proper separation & protection
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O	8. Adequate handwashing sinks properly supplied & accessible	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	8. Food obtained from approved source	8. Proper cold holding temperatures	8. Food additives: approved & properly used	8. Consumer advisory provided for raw / undercooked foods	24. Consumer advisory provided for raw / undercooked foods	21. Proper separation & protection
9. Adequate handwashing sinks properly supplied & accessible	In	9. Adequate handwashing sinks properly supplied & accessible	9. No bare hand contact with RTE food or a pre-approved alternate method properly followed	9. Food obtained from approved source	9. Proper cold holding temperatures	9. Food additives: approved & properly used	9. Consumer advisory provided for raw / undercooked foods	25. Pasteurized foods used; prohibited foods not offered	22. Proper separation & protection
10. Food obtained from approved source	In	10. Food obtained from approved source	10. No bare hand contact with RTE food or a pre-approved alternate method properly followed	10. Food obtained from approved source	10. Proper cold holding temperatures	10. Food additives: approved & properly used	10. Consumer advisory provided for raw / undercooked foods	26. Toxic substances properly identified, stored & held for retail sale, properly stored	23. Proper separation & protection
11. Food received at proper temperature	N/A	11. Food received at proper temperature	11. No bare hand contact with RTE food or a pre-approved alternate method properly followed	11. Food obtained from approved source	11. Proper cold holding temperatures	11. Food additives: approved & properly used	11. Consumer advisory provided for raw / undercooked foods	27. Toxic substances properly identified, stored & held for retail sale, properly stored	24. Proper separation & protection
12. Food in good condition, safe, & unadulterated	In	12. Food in good condition, safe, & unadulterated	12. No bare hand contact with RTE food or a pre-approved alternate method properly followed	12. Food obtained from approved source	12. Proper cold holding temperatures	12. Food additives: approved & properly used	12. Consumer advisory provided for raw / undercooked foods	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	25. Proper separation & protection
13. Required records available: shellstock tags, parasite destruction	N/A	13. Required records available: shellstock tags, parasite destruction	13. No bare hand contact with RTE food or a pre-approved alternate method properly followed	13. Food obtained from approved source	13. Proper cold holding temperatures	13. Food additives: approved & properly used	13. Consumer advisory provided for raw / undercooked foods		26. Proper separation & protection

Safe Food & Water	Food Temperature Control	Prevention of Food Contamination	Physical Facilities	Proper Use of Utensils	Uterils, Equipment & Vending	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	Warewashing facilities: installed, maintained & used; test strips	Non-food contact surfaces clean	Hot & cold water available: adequate pressure	Plumbing installed; proper backflow devices	Sewage & waste water properly disposed	Toilet facilities: properly constructed, supplied, cleaned	Garbage/refuse properly disposed; facilities maintained	Physical facilities installed, maintained, & clean	Adequate ventilation & lighting: designated areas used	Certified Food Employee	Certified Food Employee employed: acts as PIC; accessible	Certificate
29. Pasteurized eggs used where required	In	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	29. Pasteurized eggs used where required	55. Certified food manager certificate: valid & properly displayed	56. Certified food manager certificate: valid & properly displayed	57. Certified food manager certificate: valid & properly displayed

Visit Date Person In Charge Person In Charge Sig. Date Santarian Signature Sig. Date Santarian Signature Sig. Date 8/3/2021 Mike Fisher (No Sign Policy) 8/4/2021 Marie Carbonara 8/4/2021 9:30 AM 11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: NANCY'S CANDY CORNER Facility ID: 74668

Insp. ID: 88452
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

Owner: NANCY A MATUS
Address: 389 W LANCASTER AVE
City/State: WAYNE PA
Zip: 19087 County: Delaware Region: Region 7
Phone: 610-254-0216

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	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Safe Food & Water
1. Person in charge present, demonstrates knowledge, & performs duties	2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	3. Proper use of restriction & exclusion	4. Procedure for responding to vomiting & diarrheal events	5. Proper eating, tasting, drinking, or tobacco use	29. Pasteurized eggs used where required
6. No discharge from eyes, nose, & mouth	6. No discharge from eyes, nose, & mouth	7. Hands clean & properly washed	7. Hands clean & properly washed	8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	30. Water & ice from approved source
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	9. Adequate handwashing sinks properly supplied & accessible	9. Adequate handwashing sinks properly supplied & accessible	10. Food obtained from approved source	10. Food obtained from approved source	31. Variance obtained for specialized processing methods
11. Food received at proper temperature	11. Food received at proper temperature	11. Food received at proper temperature	12. Food in good condition, safe, & unadulterated	12. Food in good condition, safe, & unadulterated	32. Proper cooling methods used; adequate equipment for temperature control
13. Required records available: shellstock tags, parasite destruction	13. Required records available: shellstock tags, parasite destruction	13. Required records available: shellstock tags, parasite destruction	14. In-use utensils: properly stored, dried & handled	14. In-use utensils: properly stored, dried & handled	33. Plant food properly cooked for hot holding
14. Food separated & protected	14. Food separated & protected	14. Food separated & protected	15. Food-contact surfaces: cleaned & sanitized	15. Food-contact surfaces: cleaned & sanitized	34. Approved thawing methods used
15. Food-contact surfaces: cleaned & sanitized	15. Food-contact surfaces: cleaned & sanitized	15. Food-contact surfaces: cleaned & sanitized	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	35. Thermometers provided & accurate
16. Proper disposition of returned, previously served, reconditioned, & unsafe food	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	16. Proper disposition of returned, previously served, reconditioned, & unsafe food	17. Proper cooking time & temperatures	17. Proper cooking time & temperatures	36. Food properly labeled: original container
17. Proper cooking time & temperatures	17. Proper cooking time & temperatures	17. Proper cooking time & temperatures	18. Proper reheating procedures for hot holding	18. Proper reheating procedures for hot holding	37. Insects, rodents & animals not present
18. Proper reheating procedures for hot holding	18. Proper reheating procedures for hot holding	18. Proper reheating procedures for hot holding	19. Proper cooling time & temperatures	19. Proper cooling time & temperatures	38. Contamination prevented during food preparation, storage & display
19. Proper cooling time & temperatures	19. Proper cooling time & temperatures	19. Proper cooling time & temperatures	20. Proper hot holding temperatures	20. Proper hot holding temperatures	39. Personal cleanliness
20. Proper hot holding temperatures	20. Proper hot holding temperatures	20. Proper hot holding temperatures	21. Proper cold holding temperatures	21. Proper cold holding temperatures	40. Wiping cloths: properly used & stored
21. Proper cold holding temperatures	21. Proper cold holding temperatures	21. Proper cold holding temperatures	22. Proper date marking & disposition	22. Proper date marking & disposition	41. Washing fruit & vegetables
22. Proper date marking & disposition	22. Proper date marking & disposition	22. Proper date marking & disposition	23. Time as a public health control: procedures & records	23. Time as a public health control: procedures & records	
23. Time as a public health control: procedures & records	23. Time as a public health control: procedures & records	23. Time as a public health control: procedures & records	24. Consumer advisory provided for raw / undercooked foods	24. Consumer advisory provided for raw / undercooked foods	
24. Consumer advisory provided for raw / undercooked foods	24. Consumer advisory provided for raw / undercooked foods	24. Consumer advisory provided for raw / undercooked foods	25. Pasteurized foods used: prohibited foods not offered	25. Pasteurized foods used: prohibited foods not offered	
25. Pasteurized foods used: prohibited foods not offered	25. Pasteurized foods used: prohibited foods not offered	25. Pasteurized foods used: prohibited foods not offered	26. Food additives: approved & properly used	26. Food additives: approved & properly used	
26. Food additives: approved & properly used	26. Food additives: approved & properly used	26. Food additives: approved & properly used	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	
27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	
28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan			

GOOD RETAIL PRACTICES	FOOD EMPLOYEE CERTIFICATION
29. Pasteurized eggs used where required	29. In-use utensils: properly stored
30. Water & ice from approved source	30. Utensils, equipment & linens: properly stored, dried & handled
31. Variance obtained for specialized processing methods	31. Single-use/single-service articles: properly stored & used
32. Proper cooling methods used; adequate equipment for temperature control	32. Gloves used properly
33. Plant food properly cooked for hot holding	33. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
34. Approved thawing methods used	34. Warewashing facilities: installed, maintained & used; test strips
35. Thermometers provided & accurate	35. Non-food contact surfaces clean
36. Food properly labeled: original container	36. Physical Facilities
37. Insects, rodents & animals not present	37. Hot & cold water available: adequate pressure
38. Contamination prevented during food preparation, storage & display	38. Plumbing installed; proper backflow devices
39. Personal cleanliness	39. Sewage & waste water properly disposed
40. Wiping cloths: properly used & stored	40. Toilet facilities: properly constructed, supplied, cleaned
41. Washing fruit & vegetables	41. Garbage/refuse properly disposed; facilities maintained
	42. Physical facilities installed, maintained, & clean
	43. Adequate ventilation & lighting: designated areas used

Visit Date: 8/3/2021 Person In Charge: Mike Fisher (No Sign Policy) Signature: Marie Carbonara 8/4/2021 Sig. Date: 8/4/2021 Sanitarian Signature: Time In: 9:30 AM Time Out: 11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: GOOD HARVEST FARM Facility ID: 74752

Owner: CHRISTOPHER POWELL

Address: 389 W LANCASTER AVE

City/State: WAYNE PA

Zip: 19087 County: Delaware Region: Region 7

Phone: 610-293-1370

Insp. ID: 884560
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 1
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

Table with 3 columns: Description, Compliance Status, and Action. Includes sections for Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Highly Susceptible Population, Consumer Advisory, Protection From Contamination, and Good Retail Practices.

Table with 3 columns: Description, Compliance Status, and Action. Includes sections for Safe Food & Water, Food Temperature Control, Prevention of Food Contamination, and FOOD EMPLOYEE CERTIFICATION. Includes a signature line for Marie Carbonara.



Radnor Township

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

Retail Food Facility Inspection Report

Facility: D'INNOCENZO'S BAKERY LLC Facility ID: 141081

Inspection Date: 8/3/2021
Inspection Time: 9:30 AM
Inspector: [Signature]
Inspection ID: 884559
Inspection 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.

IN = In Compliance, OUI = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Item	Description	Compliance
1.	Person in charge present, demonstrates knowledge, & performs duties	IN
2.	Management, food employee & conditional food employee knowledge, responsibilities & reporting	IN
3.	Proper use of restriction & exclusion	IN
4.	Procedure for responding to vomiting & diarrheal events	IN
5.	Proper eating, tasting, drinking, or tobacco use	N/O
6.	No discharge from eyes, nose, & mouth	N/O
7.	Hands clean & properly washed	IN
8.	No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O
9.	Adequate handwashing sinks properly supplied & accessible	IN
10.	Food obtained from approved source	IN
11.	Food received at proper temperature	N/O
12.	Food in good condition, safe, & unadulterated	IN
13.	Required records available: shellstock tags, parasite destruction	N/A
24.	Consumer advisory provided for raw / undercooked foods	N/A
25.	Pasteurized foods used; prohibited foods not offered	IN
26.	Food additives: approved & properly used	IN
27.	Toxic substances properly identified, stored & used; held for retail sale, properly stored	IN
28.	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A

Item	Description	Compliance
1.	Person in charge present, demonstrates knowledge, & performs duties	IN
2.	Management, food employee & conditional food employee knowledge, responsibilities & reporting	IN
3.	Proper use of restriction & exclusion	IN
4.	Procedure for responding to vomiting & diarrheal events	IN
5.	Proper eating, tasting, drinking, or tobacco use	N/O
6.	No discharge from eyes, nose, & mouth	N/O
7.	Hands clean & properly washed	IN
8.	No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O
9.	Adequate handwashing sinks properly supplied & accessible	IN
10.	Food obtained from approved source	IN
11.	Food received at proper temperature	N/O
12.	Food in good condition, safe, & unadulterated	IN
13.	Required records available: shellstock tags, parasite destruction	N/A
14.	Food separated & protected	IN
15.	Food-contact surfaces: cleaned & sanitized	IN
16.	Proper disposition of returned, previously served, reconditioned, & unsafe food	IN
17.	Proper cooking time & temperatures	N/A
18.	Proper reheating procedures for hot holding	N/A
19.	Proper cooling time & temperatures	N/A
20.	Proper hot holding temperatures	N/A
21.	Proper cold holding temperatures	IN
22.	Proper date marking & disposition	IN
23.	Time as a public health control: procedures & records	N/A
24.	Consumer advisory provided for raw / undercooked foods	N/A
25.	Pasteurized foods used; prohibited foods not offered	IN
26.	Food additives: approved & properly used	IN
27.	Toxic substances properly identified, stored & used; held for retail sale, properly stored	IN
28.	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	N/A
29.	Pasteurized eggs used where required	IN
30.	Water & ice from approved source	IN
31.	Variance obtained for specialized processing methods	IN
32.	Proper cooling methods used; adequate equipment for temperature control	IN
33.	Plant food properly cooked for hot holding	IN
34.	Approved thawing methods used	IN
35.	Thermometers provided & accurate	IN
36.	Food properly labeled; original container	IN
37.	Insects, rodents & animals not present	IN
38.	Contamination prevented during food preparation, storage & display	IN
39.	Personal cleanliness	IN
40.	Wiping cloths: properly used & stored	IN
41.	Washing fruit & vegetables	IN
42.	In-use utensils: properly stored	IN
43.	Utensils, equipment & linens: properly stored, dried & handled	IN
44.	Single-use/single-service articles: properly stored & used	IN
45.	Gloves used properly	IN
46.	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	IN
47.	Warewashing facilities: installed, maintained & used; test strips	IN
48.	Non-food contact surfaces clean	IN
49.	Hot & cold water available; adequate pressure	IN
50.	Pumbing installed; proper backflow devices	IN
51.	Sewage & waste water properly disposed	IN
52.	Toilet facilities: properly constructed, supplied, cleaned	IN
53.	Garbage/refuse properly disposed; facilities maintained	IN
54.	Physical facilities installed, maintained, & clean	IN
55.	Adequate ventilation & lighting; designated areas used	IN
56.	Certified Food Employee	IN
57.	Certified food manager certificate: valid & properly displayed	IN



Radnor Township

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

Retail Food Facility Inspection Report

Facility: SASSANON'S, INC Facility ID: 74734

Owner: JAMES CORCORAN

Address: 389 W LANCASTER AV

City/State: WAYNE PA

Zip: 19087 County: Delaware Region: Region 7

Phone:

Insp. ID: 88457
Insp. Date: 8/3/2021
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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		Employee Health		Good Hygienic Practices		Preventing Contamination by Hands		Approved Source		Safe Food & Water		Food Temperature Control		Prevention of Food Contamination		Proper Use of Utensils		Physical Facilities		Certification																																															
1.	Person in charge present; demonstrates knowledge, & performs duties	1.	Management, food employee & conditional food employee knowledge, responsibilities & reporting	1.	Proper use of restriction & exclusion	1.	Proper cooking time & temperatures	1.	Food obtained from approved source	29.	Pasteurized eggs used where required	30.	Water & ice from approved source	31.	Variance obtained for specialized processing methods	32.	Proper cooling methods used; adequate equipment for temperature control	33.	Plant food properly cooked for hot holding	34.	Approved thawing methods used	35.	Thermometers provided & accurate	36.	Food properly labeled: original container	37.	Insects, rodents & animals not present	38.	Contamination prevented during food preparation, storage & display	39.	Personal cleanliness	40.	Wiping cloths: properly used & stored	41.	Washing fruit & vegetables	42.	In-use utensils: properly stored	43.	Utensils, equipment & linens: properly stored, dried & handled	44.	Single-use/single-service articles: properly stored & used	45.	Gloves used properly	46.	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	47.	Warewashing facilities: installed, maintained & used; test strips	48.	Non-food contact surfaces clean	49.	Hot & cold water available; adequate pressure	50.	Plumbing installed; proper backflow devices	51.	Sewage & waste water properly disposed	52.	Toilet facilities: properly constructed, supplied, cleaned	53.	Garbage/refuse properly disposed; facilities maintained	54.	Physical facilities installed, maintained, & clean	55.	Adequate ventilation & lighting; designated areas used	56.	Certified Food Employee	57.	Certified food manager certificate: valid & properly displayed

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

10.	Food obtained from approved source	11.	Food received at proper temperature	12.	Food in good condition, safe, & unadulterated	13.	Required records available: shellstock tags, parasite destruction
14.	Food separated & protected	15.	Food-contact surfaces: cleaned & sanitized	16.	Proper disposition of returned, previously served, reconditioned, & unsafe food	17.	Proper cooking time & temperatures
18.	Proper reheating procedures for hot holding	19.	Proper cooling time & temperatures	20.	Proper hot holding temperatures	21.	Proper cold holding temperatures
22.	Proper date marking & disposition	23.	Time as a public health control: procedures & records	24.	Consumer advisory provided for raw / undercooked foods	25.	Pasteurized foods used; prohibited foods not offered
26.	Food additives: approved & properly used	27.	Toxic substances properly identified, stored & used; held for retail sale, properly stored	28.	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	29.	Conformance with Approved Procedures



Radnor Township

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: 884386
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 1
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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Food/Color Additives & Toxic Substances, Conformance with Approved Procedures, Protection From Contamination, Time/Temperature Control for Safety, Consumer Advisory, Highly Susceptible Population, Proper Use of Utensils, Safe Food & Water, Prevention of Food Contamination, Food Temperature Control, Food Identification, and Certified Food Employee. Includes inspection details for Mike Fisher on 8/3/2021.



Radnor Township

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

Retail Food Facility Inspection Report

Facility: RITTENHOUSE FARMS Facility ID: 74730

Owner: TCS POULTRY INC

Address: 389 W LANCASTER AVE

City/State: WAYNE PA

Zip: 19087 County: Delaware Region: Region 7

Phone: 610-687-3156

Insp. ID: 884392
Insp. Date: 8/3/2021
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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Table with 2 columns: Supervision and Public Health Interventions. Rows include: 1. Person in charge present, demonstrates knowledge, & performs duties; 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting; 3. Proper use of restriction & exclusion; 4. Procedure for responding to vomiting & diarrheal events; 5. Proper eating, tasting, drinking, or tobacco use; 6. No discharge from eyes, nose, & mouth; 7. Hands clean & properly washed; 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed; 9. Adequate handwashing sinks properly supplied & accessible; 10. Food obtained from approved source; 11. Food received at proper temperature; 12. Food in good condition, safe, & undeteriorated; 13. Required records available: shellstock tags, parasite destruction; 14. Food separated & protected; 15. Food-contact surfaces: cleaned & sanitized; 16. Proper disposition of returned, previously served, reconditioned, & unsafe food; 17. Proper cooking time & temperatures; 18. Proper reheating procedures for hot holding; 19. Proper cooling time & temperatures; 20. Proper hot holding temperatures; 21. Proper cold holding temperatures; 22. Proper date marking & disposition; 23. Time as a public health control: procedures & records; 24. Consumer advisory provided for raw / undercooked foods; 25. Pasteurized foods used: prohibited foods not offered; 26. Food additives: approved & properly used; 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored; 28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Table with 2 columns: Safe Food & Water and Prevention of Food Contamination. Rows include: 29. Pasteurized eggs used where required; 30. Water & ice from approved source; 31. Variance obtained for specialized processing methods; 32. Proper cooling methods used: adequate equipment for temperature control; 33. Plant food properly cooked for hot holding; 34. Approved thawing methods used; 35. Thermometers provided & accurate; 36. Food properly labeled: original container; 37. Insects, rodents & animals not present; 38. Contamination prevented during food preparation, storage & display; 39. Personal cleanliness; 40. Wiping cloths: properly used & stored; 41. Washing fruit & vegetables; 42. In-use utensils: properly stored; 43. Utensils, equipment & linens: properly stored, dried & handled; 44. Single-use/single-service articles: properly stored & used; 45. Gloves used properly; 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used; 47. Warewashing facilities: installed, maintained & used; test strips; 48. Non-food contact surfaces clean; 49. Hot & cold water available: adequate pressure; 50. Plumbing installed; proper backflow devices; 51. Sewage & waste water properly disposed; 52. Toilet facilities: properly constructed, supplied, cleaned; 53. Garbage/refuse properly disposed; facilities maintained; 54. Physical facilities installed, maintained, & clean; 55. Adequate ventilation & lighting: designated areas used

Table with 4 columns: Person In Charge, Person In Charge Signature, Sig. Date, and Visit Date. Rows include: 56. Certified Food Employee employed; acts as PIC; accessible; 57. Certified food manager certificate: valid & properly displayed

8/3/2021 Mike Fisher (No Sign Policy)
8/3/2021 Marie Carbonara
8/3/2021 9:30 AM 11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: MARGARET KUO'S INC Facility ID: 128593

Owner: WARREN KUO
Address: 389 W LANCASTER AVE

City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (215) 850-0703

Insp. ID: 884394
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 1
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		
1. Person in charge present, demonstrates knowledge, & performs duties	IN	
Employee Health		
2. Management, food employee & conditional food employee knowledge, responsibilities & reporting	IN	
3. Proper use of restriction & exclusion	IN	
4. Procedure for responding to vomiting & diarrheal events	IN	
Good Hygienic Practices		
5. Proper eating, tasting, drinking, or tobacco use	N/O	
6. No discharge from eyes, nose, & mouth	N/O	
Preventing Contamination by Hands		
7. Hands clean & properly washed	IN	
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O	
9. Adequate handwashing sinks properly supplied & accessible	IN	
Approved Source		
10. Food obtained from approved source	IN	
11. Food received at proper temperature	N/O	
12. Food in good condition, safe, & unadulterated	IN	
13. Required records available: shellstock tags, parasite destruction	N/A	
Protection From Contamination		
14. Food separated & protected	IN	
15. Food-contact surfaces: cleaned & sanitized	OUT	
16. Proper disposition of returned, previously served, reconditioned, & unsafe food	IN	
Time/Temperature Control for Safety		
17. Proper cooking time & temperatures	N/O	
18. Proper reheating procedures for hot holding	N/O	
19. Proper cooling time & temperatures	N/O	
20. Proper hot holding temperatures	N/O	
21. Proper cold holding temperatures	IN	
22. Proper date marking & disposition	IN	
23. Time as a public health control: procedures & records	N/O	
Consumer Advisory		
24. Consumer advisory provided for raw / undercooked foods	N/A	
Highly Susceptible Population		
25. Pasteurized foods used; prohibited foods not offered	IN	
Food/Color Additives & Toxic Substances		
26. Food additives: approved & properly used	IN	
27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	IN	
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								
29. Pasteurized eggs used where required	IN							
30. Water & ice from approved source	IN							
31. Variance obtained for specialized processing methods	IN							
Food Temperature Control								
32. Proper cooling methods used; adequate equipment for temperature control	IN							
33. Plant food properly cooked for hot holding	IN							
34. Approved thawing methods used	IN							
35. Thermometers provided & accurate	IN							
Food Identification								
36. Food properly labeled: original container	IN							
Prevention of Food Contamination								
37. Insects, rodents & animals not present	IN							
38. Contamination prevented during food preparation, storage & display	IN							
39. Personal cleanliness	IN							
40. Wiping cloths: properly used & stored	IN							
41. Washing fruit & vegetables	IN							
FOOD EMPLOYEE CERTIFICATION								
Certified Food Employee								
56. Certified Food Employee employed; acts as PIC; accessible	IN							
Certificate								
57. Certified food manager certificate: valid & properly displayed	IN							
Visit Date	Person In Charge	Person In Charge Signature	Person In Charge Sig. Date	Sanitarian	Sanitarian Signature	Sanitarian Sig. Date	Time In	Time Out
8/3/2021	Mike Fisher (No Sign Policy)	Signature	8/3/2021	Marie Carbonara	Signature	8/3/2021	9:30 AM	11:30 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: LA DELICATESSE, INC Facility ID: 138115

Owner: MICHELLE HAGGERTY

Address: 389 Lancaster AVE

City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Phone: (215) 806-2501

Insp. ID: 884695
Insp. Date: 8/3/2021
Insp. Reason: Regular
No. of Risk Factors: 1
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.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		Employee Health		Good Hygienic Practices		Preventing Contamination by Hands		Approved Source		Highly Susceptible Population		Consumer Advisory		Food/Color Additives & Toxic Substances		Conformance with Approved Procedures		GOOD RETAIL PRACTICES																																							
1.	Person in charge present, demonstrates knowledge, & performs duties	2.	Management, food employee & conditional food employee knowledge, responsibilities & reporting	3.	Proper use of restriction & exclusion	4.	Procedure for responding to vomiting & diarrheal events	5.	Proper eating, tasting, drinking, or tobacco use	6.	No discharge from eyes, nose, & mouth	7.	Hands clean & properly washed	8.	No bare hand contact with RTE food or a pre-approved alternate method properly followed	9.	Adequate handwashing sinks properly supplied & accessible	10.	Food obtained from approved source	11.	Food received at proper temperature	12.	Food in good condition, safe, & unadulterated	13.	Required records available: shellstock tags, parasite destruction	14.	Food separated & protected	15.	Food-contact surfaces: cleaned & sanitized	16.	Proper disposition of returned, previously served, reconditioned, & unsafe food	17.	Proper cooking time & temperatures	18.	Proper reheating procedures for hot holding	19.	Proper cooling time & temperatures	20.	Proper hot holding temperatures	21.	Proper cold holding temperatures	22.	Proper date marking & disposition	23.	Time as a public health control: procedures & records	24.	Consumer advisory provided for raw / undercooked foods	25.	Pasteurized foods used; prohibited foods not offered	26.	Food additives: approved & properly used	27.	Toxic substances properly identified, stored & used; held for retail sale, properly stored	28.	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	29.	oxyg packaging criteria or HACCP plan

Safe Food & Water		Proper Use of Utensils		Physical Facilities		Prevention of Food Contamination		Food Identification		Certified Food Employee	
29.	Pasteurized eggs used where required	42.	In-use utensils: properly stored	48.	Non-food contact surfaces clean	36.	Food properly labeled: original container	32.	Proper cooling methods used: adequate equipment for temperature control	55.	Certified Food Employee employed: acts as PIC; accessible
30.	Water & ice from approved source	43.	Utensils, equipment & linens: properly stored, dried & handled	49.	Hot & cold water available: adequate pressure	37.	Insects, rodents & animals not present	33.	Plant food properly cooked for hot holding	54.	Physical facilities installed, maintained, & clean
31.	Variance obtained for specialized processing methods	44.	Single-use/single-service articles: properly stored & used	50.	Plumbing installed: proper backflow devices	38.	Contamination prevented during food preparation, storage & display	34.	Approved thawing methods used	53.	Garbage/refuse properly disposed; facilities maintained
32.	Proper cooling methods used: adequate equipment for temperature control	45.	Gloves used properly	51.	Sewage & waste water properly disposed	39.	Personal cleanliness	35.	Thermometers provided & accurate	52.	Toilet facilities: properly constructed, supplied, cleaned
33.	Plant food properly cooked for hot holding	46.	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	52.	Plumbing installed: proper backflow devices	40.	Wiping cloths: properly used & stored	36.	Food properly labeled: original container	51.	Sewage & waste water properly disposed
34.	Approved thawing methods used	47.	Warewashing facilities: installed, maintained & used; test strips	53.	Garbage/refuse properly disposed; facilities maintained	41.	Washing fruit & vegetables	37.	Insects, rodents & animals not present	50.	Plumbing installed: proper backflow devices
35.	Thermometers provided & accurate	48.	Non-food contact surfaces clean	54.	Physical facilities installed, maintained, & clean	42.	Food properly labeled: original container	38.	Contamination prevented during food preparation, storage & display	49.	Hot & cold water available: adequate pressure
36.	Food properly labeled: original container	49.	Hot & cold water available: adequate pressure	55.	Adequate ventilation & lighting: designated areas used	39.	Personal cleanliness	40.	Wiping cloths: properly used & stored	48.	Non-food contact surfaces clean
37.	Insects, rodents & animals not present	50.	Plumbing installed: proper backflow devices			41.	Washing fruit & vegetables	42.	Food properly labeled: original container	57.	Certified food manager certificate: valid & properly displayed
38.	Contamination prevented during food preparation, storage & display	51.	Sewage & waste water properly disposed								
39.	Personal cleanliness	52.	Toilet facilities: properly constructed, supplied, cleaned								
40.	Wiping cloths: properly used & stored	53.	Garbage/refuse properly disposed; facilities maintained								
41.	Washing fruit & vegetables	54.	Physical facilities installed, maintained, & clean								
		55.	Adequate ventilation & lighting: designated areas used								

Visit Date: 8/3/2021
 Person In Charge: Mike Fisher (No Sign Policy)
 Sig. Date: 8/4/2021
 Person In Charge Signature: Marie Carbonara
 Sig. Date: 8/4/2021
 Person In Charge Signature: [Signature]
 Sig. Date: 8/4/2021
 Time In: 9:30 AM
 Time Out: 11:30 AM