Radnor Township

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

Retail Food Facility Inspection Report

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

Insp. ID: 718208 Insp. Date: 1/24/2019 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

Person in charge present, demonstrates knowledge, & In performs dutiles Employee Health	ince, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected C		uon			
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Radnor Township

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

Retail Food Facility Inspection Report

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

Insp. ID: 718208 Insp. Date: 1/24/2019 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS								
ltem	Location	Temp	Item	Location	Temp	Item	Location	Temp
ice cream	Freezer	24°F	tuna refrigerator	Refrigerator	41°F	Milk/Dairy	Refrigerator	39°F
cantelope	Bain Marie	41°F	Other	Refrigerator	32°F	sliced eggs	Cold-Hold Unit	39°F
dishwasher rinse cycle	Other	194°F	eggs	Walk-In Cooler		pizza refrigerator	Refrigerator	31°F

OBSERVATIONS AND CORRECTIVE ACTIONS Violations cited in this report must be corrected within the timeframes below								
item Number	Violation of Code	Comment	Correct By Date	Repeat Violation				
37.	6 - 501.111	Food facility with evidence of insect activity. Facility does have professional pest control program as stated by Manager.		Repeat Violation				
38.	3 - 306.13(B- C)	Consumer self service, Nosh Station, for ready to eat foods does not have a food employee to monitor the operation.		Repeat Violation				
48.	4 - 602.13	Non-food contact surfaces not cleaned at a frequency to preclude accumulation of food and trash in store room under shelves-COS	and the second s	Repeat Violation				
48.	4 - 602.13	Residual from meats stored in cook box dripped onto floor-COS	anne i en est i esta espera emperatura e en	Repeat Violation				
54.	6 - 501.11	Outside Wall is leaking water inside and on floors in salad bar/exhibition station, and is in need of repair.		Repeat Violation				

PUBLISHED COMMENTS

- Provide most recent 3 Pest Control reports to Health Officer at Radnor Township by 01/30/19.
 Repair leak at Salad Bar station and provide documentation of repair to Health Officer by 02/08/19.

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

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