

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

Retail Food Facility Inspection Report

Facility: PANINIZ CATERING LLC Facility ID: 128602 Owner: PANINIZ CATERING LLC Address: 100 MATSONFORD RD City/State: Wayne PA Zip: 19087 County: Delaware Region: Region 7 Phone: (610) 444-4421

Insp. ID: 719496 Insp. Date: 2/4/2019 Insp. Reason: Regular No. of Risk Factors: 3 No. of Repeat Risk Factors: 1 Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In Compliance, OUT = Ou	it of Compliance, N/O = N	lot Observe	d, N/A =	Not Applical	ble, C = Corrected On S	Site, R = Repeat	Viola	tion	
Supervision				Protection From Contamination					
Person in charge present, demons	In	14.	Food separat	ed & protected			In		
performs duties		15.	5. Food-contact surfaces: cleaned & sanitized				Out		
Employe		16.	16. Proper disposition of returned, previously served,						
Management, food employee & co knowledge, responsibilities & repo	In	reconditioned, & unsafe food Time/Temperature Control for Safety							
3. Proper use of restriction & exclusion	on	In	17.	Proper cookii	ng time & temperatures			N/O	
4. Procedure for responding to vomit	In	18. Proper reheating procedures for hot holding							
Good Hygien	nic Practices				g time & temperatures			N/O	
5. Proper eating, tasting, drinking, or	r tobacco use	Out	20.	Proper hot ho	olding temperatures			N/O	
6. No discharge from eyes, nose, & r		In			olding temperatures			In	
Preventing Contan	nination by Hands			•	marking & disposition			Out,	
7. Hands clean & properly washed		In		•	blic health control: procedu	ures & records		N/O	
No bare hand contact with RTE for	ood or a pre-approved	In	Consumer Advisory						
alternate method properly followed		""	24. Consumer advisory provided for raw / undercooked foods					N/A	
9. Adequate handwashing sinks prop	Adequate handwashing sinks properly supplied & accessible				Highly Susceptible F				
Approved	d Source		25	Pasteurized f	oods used; prohibited food	·		N/A	
10. Food obtained from approved sou	irce	In	20.		ood/Color Additives & To			14//	
11. Food received at proper temperate	ure	N/O	26		es: approved & properly us			N/A	
12. Food in good condition, safe, & un	nadulterated	In					or	IN/A	
 Required records available: shells destruction 	Required records available: shellstock tags, parasite				Toxic substances properly identified, stored & used; held retail sale, properly stored				
					onformance with Approv				
Good Retail Practices		OOD RETAI	L PRAC	oxygen packa	with variance, specialized paging criteria or HACCP plehemicals, and physical ob	an		N/A	
	G(are preventative measures t		L PRAC	oxygen packa	aging criteria or HACCP pl	an jects into foods.		N/A	
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Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
2/4/2019	Christian Speicher (Signature on File)		2/4/2019	Kathryn Carlomagno	Kathny avengro	2/4/2019	10:55 AM	11:45 AM



Radnor Township

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

Retail Food Facility Inspection Report

Facility: PANINIZ CATERING LLC Facility ID: 128602

Owner: PANINIZ CATERING LLC Address: 100 MATSONFORD RD

City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Phone: (610) 444-4421

Insp. ID: 719496 Insp. Date: 2/4/2019 Insp. Reason: Regular No. of Risk Factors: 3 No. of Repeat Risk Factors: 1 Overall Compliance: IN

TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	Walk-In Cooler	41°F	Chicken	Cold-Hold Unit	41°F	Sausage	Walk-In Cooler	40°F
Tomato Sauce	Bain Marie	42°F	Lettuce	Bain Marie	41°F			٥

OBSERVATIONS AND CORRECTIVE ACTIONS Violations cited in this report must be corrected within the timeframes below Violation of Correct By Date Repeat Violation Item Comment Number Code 2 - 401.11 An open employee's beverage container was observed in a food preparation area. The quaternary ammonia concentration in the sanitizing solution of the 3-bay warewash sink was 4 - 501.114 15. 0 ppm, rather than 150 ppm as stated on the manufacturers use directions. 15. 4 - 601.11(A) Inside ovens in back food prep area, a food contact surface, was observed to have food residue and was not clean to sight and touch. Cheese and beef, a potentially hazardous ready to eat food requiring datemarking, in the walk-in 22. 3 - 501.18 Repeat Violation fridge and vitamin fridge area, was beyond the date-marking and requires discarding. 37. 6 - 202 15 Back door to the outside, located in the back area of the food facility is being propped open. 38. 3 - 305.11 Observed food stored directly on the floor in freezer area and dry storage, rather than 6 inches off Repeat Violation of the floor as required. 39. 2 - 304.11 Food employee observed in food prep area, with soiled outer garments that may contaminate food and/or food equipment 40. 3 - 304.14 Observed wiping cloths in extremely unclean condition near dishwasher area. Repeat Violation 40. 3 - 304.14Quat sanitizer bucket for wiping clothes was 0 ppm. Repeat Violation 48. 4 - 602.13 Side of grill line near pizza station, non-food contact surfaces not cleaned at a frequency to Repeat Violation preclude accumulation of dirt and soil. 48 4 - 602.13 Underneath and sides of cook-line equipment, non-food contact surfaces not cleaned at a Repeat Violation frequency to preclude accumulation of dirt and soil. 48. 4 - 602.13 Walk-in freezer floor, non-food contact surfaces not cleaned at a frequency to preclude Repeat Violation accumulation of dirt and soil. 48. 4 - 602.13 Dry storage floors, non-food contact surfaces not cleaned at a frequency to preclude Repeat Violation accumulation of dirt and soil 48. 4 - 602.13 Inside vitamin fridge, non-food contact surfaces not cleaned at a frequency to preclude Repeat Violation accumulation of dirt and soil. 50. 5 - 202.13Mop sink has a hose attachment that is hanging below the flood rim of the sink and not an appropriate air gap. 6 - 302.11 52 Toilet tissue is not provided in the men's toilet room. 6 - 402.11 Women's employee designated bathroom room is not accessible. 52 53. 5 - 501.115 Observed litter and trash found in refuse area

PUBLISHED COMMENTS

Report has been reviewed with the person in charge and all violations will be corrected by Friday 2/8/19.

*Violations not corrected by 1st follow up inspection may result in additional fines and 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.

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