



Retail Food Facility Inspection Report

Facility: ACADEMY OF NOTRE DAME Facility ID: 74718
 Owner: SAGE
 Address: 560 SPROUL RD
 City/State: VILLANOVA PA
 Zip: 19085 County: Delaware Region: Region 7
 Phone: 610-687-0650

Insp. ID: 727842
 Insp. Date: 3/25/2019
 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 | | Protection From Contamination | |
|--|-----|--|--------|
| 1. Person in charge present, demonstrates knowledge, & performs duties | In | 14. Food separated & protected | In |
| Employee Health | | 15. Food-contact surfaces: cleaned & sanitized | In |
| 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting | In | 16. Proper disposition of returned, previously served, reconditioned, & unsafe food | In |
| 3. Proper use of restriction & exclusion | In | Time/Temperature Control for Safety | |
| 4. Procedure for responding to vomiting & diarrheal events | In | 17. Proper cooking time & temperatures | N/O |
| Good Hygienic Practices | | 18. Proper reheating procedures for hot holding | N/O |
| 5. Proper eating, tasting, drinking, or tobacco use | In | 19. Proper cooling time & temperatures | N/O |
| 6. No discharge from eyes, nose, & mouth | In | 20. Proper hot holding temperatures | In |
| Preventing Contamination by Hands | | 21. Proper cold holding temperatures | In |
| 7. Hands clean & properly washed | In | 22. Proper date marking & disposition | Out, C |
| 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed | In | 23. Time as a public health control: procedures & records | N/O |
| 9. Adequate handwashing sinks properly supplied & accessible | In | Consumer Advisory | |
| Approved Source | | 24. Consumer advisory provided for raw / undercooked foods | N/A |
| 10. Food obtained from approved source | In | Highly Susceptible Population | |
| 11. Food received at proper temperature | N/O | 25. Pasteurized foods used; prohibited foods not offered | N/A |
| 12. Food in good condition, safe, & unadulterated | In | Food/Color Additives & Toxic Substances | |
| 13. Required records available: shellstock tags, parasite destruction | N/A | 26. Food additives: approved & properly used | N/A |
| | | 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored | In |
| | | Conformance with Approved Procedures | |
| | | 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 | | Proper Use of Utensils | |
|---|----|--|-----|
| 29. Pasteurized eggs used where required | In | 42. In-use utensils: properly stored | In |
| 30. Water & ice from approved source | In | 43. Utensils, equipment & linens: properly stored, dried & handled | In |
| 31. Variance obtained for specialized processing methods | In | Utensils, Equipment & Vending | |
| Food Temperature Control | | 44. Single-use/single-service articles: properly stored & used | In |
| 32. Proper cooling methods used; adequate equipment for temperature control | In | 45. Gloves used properly | In |
| 33. Plant food properly cooked for hot holding | In | Physical Facilities | |
| 34. Approved thawing methods used | In | 49. Hot & cold water available; adequate pressure | In |
| 35. Thermometers provided & accurate | In | 50. Plumbing installed; proper backflow devices | In |
| Food Identification | | 51. Sewage & waste water properly disposed | In |
| 36. Food properly labeled; original container | In | 52. Toilet facilities: properly constructed, supplied, cleaned | In |
| Prevention of Food Contamination | | 53. Garbage/refuse properly disposed; facilities maintained | In |
| 37. Insects, rodents & animals not present | In | 54. Physical facilities installed, maintained, & clean | Out |
| 38. Contamination prevented during food preparation, storage & display | In | 55. Adequate ventilation & lighting; designated areas used | In |
| 39. Personal cleanliness | In | | |
| 40. Wiping cloths: properly used & stored | In | | |
| 41. Washing fruit & vegetables | In | | |

FOOD EMPLOYEE CERTIFICATION

| Certified Food Employee | | Certificate | |
|---|----|--|----|
| 56. Certified Food Employee employed; acts as PIC; accessible | In | 57. Certified food manager certificate: valid & properly displayed | In |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|------------------|----------------------------|-----------|--------------------|----------------------|-----------|----------|----------|
| 3/25/2019 | Jim Todaro | | 3/25/2019 | Kathryn Carlomagno | | 3/25/2019 | 10:19 AM | 10:50 AM |



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TEMPERATURE OBSERVATIONS

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-----------------|----------------|-------|------------|----------------|------|------------|----------------|-------|
| Chicken | Cold-Hold Unit | 42°F | Other | Freezer | 9°F | Tuna salad | Walk-In Cooler | 41°F |
| Brussel sprouts | Warming Rack | 153°F | Milk/Dairy | Cold-Hold Unit | 41°F | Soup | Hot-Hold Unit | 160°F |
| Eggs | Cold-Hold Unit | 40°F | Other | Walk-In Cooler | 39°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 |
|-------------|-------------------|---|-----------------|------------------|
| 22. | 3 - 501.17 | Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the walk-in cooler, is not being date marked. | | |
| 54. | 6 - 501.11 | Pipe under 3 bay sink is leaking. | | |

PUBLISHED COMMENTS

Leaking pipe under 3 bay sink should be fixed within 7 days.

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