

#### Radnor Township

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

## **Retail Food Facility Inspection Report**

Facility: ARDE OSTERIA AND PIZZERIA Facility ID: 135487

Owner: MOZZERIA, LLC Address: 133 N Wayne AVE City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Insp. ID: 732762 Insp. Date: 4/23/2019 Insp. Reason: Complaint No. of Risk Factors: 5 No. of Repeat Risk Factors: 5

#### Phone: Overall Compliance: OUT 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 **Protection From Contamination** Supervision Out 1. Person in charge present, demonstrates knowledge, & 14. Food separated & protected performs duties 15. Food-contact surfaces: cleaned & sanitized Out **Employee Health** 16. Proper disposition of returned, previously served, In reconditioned, & unsafe food 2. Management, food employee & conditional food employee In knowledge, responsibilities & reporting Time/Temperature Control for Safety 3. Proper use of restriction & exclusion In 17. Proper cooking time & temperatures N/O 4. Procedure for responding to vomiting & diarrheal events ln 18. Proper reheating procedures for hot holding N/O **Good Hygienic Practices** N/O 19. Proper cooling time & temperatures 5. Proper eating, tasting, drinking, or tobacco use N/O 20. Proper hot holding temperatures N/O 6. No discharge from eyes, nose, & mouth In 21. Proper cold holding temperatures In Out **Preventing Contamination by Hands** 22. Proper date marking & disposition 23. Time as a public health control: procedures & records N/A 7. Hands clean & properly washed N/O Consumer Advisory 8. No bare hand contact with RTE food or a pre-approved N/O alternate method properly followed N/A 24. Consumer advisory provided for raw / undercooked foods 9. Adequate handwashing sinks properly supplied & accessible Out **Highly Susceptible Population Approved Source** 25. Pasteurized foods used; prohibited foods not offered In 10. Food obtained from approved source In Food/Color Additives & Toxic Substances 11. Food received at proper temperature N/O 26. Food additives: approved & properly used N/A 12. Food in good condition, safe, & unadulterated Out 27. Toxic substances properly identified, stored & used; held for In N/O 13. Required records available: shellstock tags, parasite retail sale, properly stored destruction Conformance with Approved Procedures 28. Compliance with variance, specialized process, reduced N/A 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 ln 29. Pasteurized eggs used where required In 42. In-use utensils: properly stored ln 43. Utensils, equipment & linens: properly stored, dried & In 30. Water & ice from approved source handled 31. Variance obtained for specialized processing methods In 44. Single-use/single-service articles: properly stored & used In Food Temperature Control 45. Gloves used properly In 32. Proper cooling methods used; adequate equipment for In **Utensils, Equipment & Vending** temperature control 33. Plant food properly cooked for hot holding In 46. Food & non-food contact surfaces cleanable, properly ln 34. Approved thawing methods used designed, constructed, & used In 47. Warewashing facilities: installed, maintained & used; test Out 35. Thermometers provided & accurate Out Food Identification 48. Non-food contact surfaces clean In 36. Food properly labeled; original container In **Physical Facilities Prevention of Food Contamination** 49. Hot & cold water available; adequate pressure ln 37. Insects, rodents & animals not present Out 50. Plumbing installed; proper backflow devices ln 38. Contamination prevented during food preparation, storage & In 51. Sewage & waste water properly disposed In display 52. Toilet facilities: properly constructed, supplied, cleaned ln 39. Personal cleanliness In 53. Garbage/refuse properly disposed; facilities maintained Out 40. Wiping cloths: properly used & stored ln Out 54. Physical facilities installed, maintained, & clean 41. Washing fruit & vegetables 55. Adequate ventilation & lighting; designated areas used In FOOD EMPLOYEE CERTIFICATION Certified Food Employee Certificate 56. Certified Food Employee employed; acts as PIC; accessible 57. Certified food manager certificate: valid & properly displayed Visit Date Person In Charge Person in Charge Sig. Date Sanitarian Sanitarian Signature Sig. Date Time In Time Out Signature 3:10 PM 4/23/2019 Alex Fiorello 4/23/2019 Marie Carbonara 4/23/2019 1:20 PM Mani Calorer

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	1	Violations cited in this report must be corrected within the timeframes below  Comment	Correct By Date	Repeat Violation
Item Number	Violation of Code	Comment		
Э.	5 - 205.11	Old food residue, dishes and utensils observed in the handwash sink, indicating uses other than handwashing.		vanish (16) (8) (8)
).	5 - 205.11	The handwash sink in the back prep area being used as a food preparation sink as evidenced by observed old food in the sink.	ents progression and the second secon	1.0.100.100.000 v********************************
	6 - 301.11	Paper towel dispenser empty at the handwash sink in the back prep area.		ļ
) <u>.</u>	6 - 301.11	Soap was not available at the handwash sink in the front pizza prep area.		
12.	3 - 101.11	Pizza dough, mushrooms, peppers, cheese, observed in several refrigerators, slimy to the touch / spoiled / moldy and is adulterated.	and decimal control of the control o	
14.	3 - 302.11	Several raw animal foods were stored above ready to eat foods in the under counter refrigerator in the grill area.	Salasta a como no na necesión de servición de la comoción de la comoción de la comoción de la comoción de la c	annum mit stall to the man and a sum of the second
14.	3 - 304.11	Countertop Utensils or Equipment throughout the kitchen being used in contact with old food residue without being properly cleaned and sanitized prior to use.		
15.	4 - 601.11(A)	Countertops, prep areas, and counter equipment, food contact surfaces, were observed to have food residue and was not clean to sight and touch.		
22.	3 - 501.17	Commercially processed ready to eat food, located in several refrigerators, and held more than 24 hours, is not being marked with the date it was opened and requires discarding.		- Janes Agentina
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in several refrigerators, is not being date marked and requires discarding.		
22.	3 - 501.18	Cheese and toppings at pizza station, potentially hazardous ready to eat food requiring datemarking, in the * area, was not date marked, or was beyond the date-marking and requires discarding.	en in accessor of the Euler Street Control	
35.	4 - 302.12	Thermometers for ensuring proper temperatures of food are not available or readily accessible.	) 	
37.	6 - 202.15	Back door located in the back of the food facility has a gap and does not protect against the entry of insects, rodents, and other animals.	CONTRACTOR OF THE SECOND STATE OF THE SECOND	
37.	6 - 501.111	Food facility inspection indicates evidence of rodents/insect activity in kitchen and prep areas, but facility does not have a pest control program.		
37.	6 - 501.111	Potential rodent harborage areas on the exterior of the building perimeter observed in dumpster area due to old food, trash and debris under and around dumpster area.		
37.	6 - 501.112	Insect electrocution device full and in need of cleaning.		
47.	4 - 501.14	Mechanical warewashing equipment had a food buildup observed inside.		
47.	4 - 501.14	Mechanical ware washing equipment strainer full of old food and is not being cleaned frequently.	Control of the Contro	
53.	5 - 501.19	Outdoor storage area for waste has build up of trash, garbage and cigarette butts around and under dumpster and along side of building creating a potential insect or rodent hazard for the food facility.		
53.	5 - 501.110	Used rags and trash on the ground in dumpster area is not being stored in receptacles or waste handling units that are inaccessible to insects and rodents.		
54.	6 - 501.11	Kitchen and back food prep area of the food facility is extremely dirty, dusty, and in need of		GAA M Proces

## **PUBLISHED COMMENTS**

Today's inspection was due to a complaint. As a result of the violations above in addition to the PA Food Code, section 8-404.11 (A), the facility is to cease operation as of 4/23/19 3pm. This facility is no longer permitted to operate.

Once the violations stated above have been corrected, as well as the violations documented by The Radnor Township Code Official, contact our office at 610-688-5600 ext. 167 and schedule a re-inspection.

At the time of re-inspection, please provide the following:
1. Pest Control reports from last 3 months.
2. Date of last grease trap and sewer lateral cleaning.

cleaning.

Mops are not being hung to air dry.

6 - 501.16

54.

- 3. Copy of Food Safety Manager Certification.

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