



**Retail Food Facility Inspection Report**

**Facility:** WHITE DOG CAFE **Facility ID:** 74767  
**Owner:** MARTIN GRIMS  
**Address:** 200 W LANCASTER AV  
**City/State:** WAYNE PA  
**Zip:** 19087 **County:** Delaware **Region:** Region 7  
**Phone:** (610) 225-3700

**Insp. ID:** 744901  
**Insp. Date:** 6/25/2019  
**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**

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  | N/O |
| Preventing Contamination by Hands  |     | 21. Proper cold holding temperatures   | In  |
| 7. Hands clean & properly washed   | In  | 22. Proper date marking & disposition  | In  |
| 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   | In  |
| 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                            | In  | 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     | 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 temperature control | In     | Utensils, Equipment & Vending  |        |
| 33. Plant food properly cooked for hot holding                              | In     | 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used | In     |
| 34. Approved thawing methods used   | In     | 47. Warewashing facilities: installed, maintained & used; test strips                  | Out, C |
| 35. Thermometers provided & accurate  | Out, C | 48. Non-food contact surfaces clean  | In     |
| Food Identification   |        | Physical Facilities  |        |
| 36. Food properly labeled; original container                               | In     | 49. Hot & cold water available; adequate pressure                                      | In     |
| Prevention of Food Contamination  |        | 50. Plumbing installed; proper backflow devices  | In     |
| 37. Insects, rodents & animals not present                                  | In     | 51. Sewage & waste water properly disposed   | In     |
| 38. Contamination prevented during food preparation, storage & display      | In     | 52. Toilet facilities: properly constructed, supplied, cleaned                         | In     |
| 39. Personal cleanliness  | In     | 53. Garbage/refuse properly disposed; facilities maintained                            | In     |
| 40. Wiping cloths: properly used & stored                                   | In     | 54. Physical facilities installed, maintained, & clean                                 | In     |
| 41. Washing fruit & vegetables  | In     | 55. Adequate ventilation & lighting; designated areas used                             | 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 |
|------------|------------------|----------------------------|-----------|--------------------|---------------------------|-----------|----------|----------|
| 6/25/2019  | Merick Devine    | <i>M/Devine</i>            | 6/25/2019 | Kathryn Carlomagno | <i>Kathryn Carlomagno</i> | 6/25/2019 | 10:50 AM | 11:20 AM |



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**TEMPERATURE OBSERVATIONS**

| Item    | Location     | Temp | Item  | Location | Temp | Item  | Location       | Temp |
|---------|--------------|------|-------|----------|------|-------|----------------|------|
| Pasta   | Bain Marie   | 40°F | Other | Freezer  | 14°F | Other | Walk-In Cooler | 42°F |
| Chicken | Refrigerator | 41°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 |
|-------------|-------------------|--|-----------------|------------------|
| 35.         | 4 - 302.12        | Thermometers for ensuring proper temperatures of food are not available or readily accessible.               |                 |                  |
| 47.         | 4 - 302.14        | Food Employee is not using available sanitizer test strips or test kit to determine sanitizer concentration. |                 |                  |

**PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and all violations were corrected.

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