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

#### Retail Food Facility Inspection Report

Facility: CORNERSTONE CHEESE & CHARCUTERIE Facility ID: 128558

Owner: STINE DOHERTY & NICHOLAS KONDRA

Address: 1 WEST AVE City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7 Phone: (617) 850-2515

Insp. ID: 759595

Insp. Date: 9/15/2019

Insp. Reason: Non-Routine Special

Event

No. of Risk Factors: 0 No. of Repeat Risk Factors: 0

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, & In 14. Food separated & protected In performs duties 15. Food-contact surfaces: cleaned & sanitized In **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 ln 17. Proper cooking time & temperatures N/O 4. Procedure for responding to vomiting & diarrheal events 18. Proper reheating procedures for hot holding N/O Good Hygienic Practices 19. Proper cooling time & temperatures N/O 5. Proper eating, tasting, drinking, or tobacco use In 20. Proper hot holding temperatures In 6. No discharge from eyes, nose, & mouth 21. Proper cold holding temperatures ln In Preventing Contamination by Hands 22. Proper date marking & disposition N/A 23. Time as a public health control: procedures & records N/A 7. Hands clean & properly washed In 8. No bare hand contact with RTE food or a pre-approved **Consumer Advisory** In alternate method properly followed 24. Consumer advisory provided for raw / undercooked foods N/A 9. Adequate handwashing sinks properly supplied & accessible In **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 In Toxic substances properly identified, stored & used; held for 13. Required records available: shellstock tags, parasite N/A retail sale, properly stored 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 ln 42. In-use utensils: properly stored In 43. Utensils, equipment & linens: properly stored, dried & 30. Water & ice from approved source In In 31. Variance obtained for specialized processing methods In 44. Single-use/single-service articles: properly stored & used ln **Food Temperature Control** 45. Gloves used properly In 32. Proper cooling methods used; adequate equipment for ln Utensils, Equipment & Vending temperature control 33. Plant food properly cooked for hot holding In 46. Food & non-food contact surfaces cleanable, properly In designed, constructed, & used 34. Approved thawing methods used 47. Warewashing facilities: installed, maintained & used; test In 35. Thermometers provided & accurate In strips 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 In 37. Insects, rodents & animals not present In 50. Plumbing installed; proper backflow devices In 38. Contamination prevented during food preparation, storage & In 51. Sewage & waste water properly disposed 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 ln 54. Physical facilities installed, maintained, & clean In 41. Washing fruit & vegetables ln 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 Person In Charge Sanitarian Signature Time Out 9/15/2019 Nick Kondra 9/15/2019 Marie Carbonara 9/15/2019 12:33 PM 12:50 PM Mani Calorer

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

## **Retail Food Facility Inspection Report**

Facility: CORNERSTONE CHEESE & CHARCUTERIE Facility ID: 128558
Owner: STINE DOHERTY & NICHOLAS KONDRA
Address: 1 WEST AVE
City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (617) 850-2515

Insp. ID: 759595 Insp. Date: 9/15/2019 Insp. Reason: Non-Routine Special

No. of Repeat Risk Factors: 0

Overall Compliance: IN

## PUBLISHED COMMENTS

Radnor Fall Festival Outdoor Temporary Event. Permitted to operate day of event.-MC



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

# **Retail Food Facility Inspection Report**

Retaility: 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
Phone:

Insp. ID: 759598 Insp. Date: 9/15/2019 Insp. Reason: Non-Routine Special

Event
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0

|   |  |   | Overall Compliance: IN  | 4  |
|---|--|---|---|--|
| Risk Factors are important practices and procedures i   | identified as the  | e most p  | UBLIC HEALTH INTERVENTIONS  orevalent contributing factors of foodborne illness or injury.  orevent foodborne illness or injury.  |  |
| IN = In Compliance, OUT = Out of Compliance, N/O = No   | ot Observed,   | N/A =   | Not Applicable, C = Corrected On Site, R = Repeat Viol  | ation                                    |
| Supervision   |  |   | Protection From Contamination   |  |
| Person in charge present, demonstrates knowledge, &   | În   | 14.   | Food separated & protected  | ln                                       |
| performs duties   |  | 15.   | Food-contact surfaces: cleaned & sanitized  | ln                                       |
| Employee Health   |  | 16.   | Proper disposition of returned, previously served,  | ln                                       |
| Management, food employee & conditional food employee   | In   | _   | reconditioned, & unsafe food  |  |
| knowledge, responsibilities & reporting   | graphs makes to the control of the c |   | Time/Temperature Control for Safety   |  |
| Proper use of restriction & exclusion   | in<br>Mariana da sa  | 17.   | Proper cooking time & temperatures  | N/O                                      |
| Procedure for responding to vomiting & diarrheal events   | <u></u>  | 18.   | Proper reheating procedures for hot holding   | N/A                                      |
| Good Hygienic Practices   |  |   | Proper cooling time & temperatures  | N/O                                      |
| Proper eating, tasting, drinking, or tobacco use  | . In   | 20.   | Proper hot holding temperatures   | N/O                                      |
| 6. No discharge from eyes, nose, & mouth  | In   |   | Proper cold holding temperatures  | In                                       |
| Preventing Contamination by Hands   |  |   | Proper date marking & disposition   | N/A                                      |
| 7. Hands clean & properly washed  | In   | 23.   | Time as a public health control: procedures & records   | N/A                                      |
| No bare hand contact with RTE food or a pre-approved  | In   |   | Consumer Advisory   |  |
| alternate method properly followed  |  | 24.   | Consumer advisory provided for raw / undercooked foods  | N/A                                      |
| Adequate handwashing sinks properly supplied & accessible   | <u>In</u>  |   | Highly Susceptible Population   |  |
| Approved Source   |  | 25.   | Pasteurized foods used; prohibited foods not offered  | N/A                                      |
| 10. Food obtained from approved source  | ln   |   | Food/Color Additives & Toxic Substances   | basso                                    |
| 11. Food received at proper temperature   | N/O  | 26  | Food additives; approved & properly used  | N/A                                      |
| Food in good condition, safe, & unadulterated     Required records available: shellstock tags, parasite   | In<br>N/A  |   | Toxic substances properly identified, stored & used; held for retail sale, properly stored  | In                                       |
| destruction   |  |   | Conformance with Approved Procedures  |  |
|   |  | 28.   | Compliance with variance, specialized process, reduced  | N/A                                      |
|   |  |   | oxygen packaging criteria or HACCP plan   |  |
| Good Retail Practices are preventative measures to Safe Food & Water  | control the add  | ldition of  | f pathogens, chemicals, and physical objects into foods.  Proper Use of Utensils  |  |
| 29. Pasteurized eggs used where required  | In   | 42  | In-use utensils: properly stored  |  |
| 30. Water & ice from approved source  | In   |   | Utensils, equipment & linens: properly stored, dried &  |  |
| 31. Variance obtained for specialized processing methods  | in l   | 70.   | oterisis, equipment a interis. property stored, dried a   | ln<br>In                                 |
| Food Temperature Control  | 111  |   | handled   | In<br>In                                 |
| $\cdots \cdots $   |  | 44.   |   | ln                                       |
| OO Danier and the standard and a standard and the   | MANUSANAN ILANGSIA SISTEMA   |   | Single-use/single-service articles: properly stored & used  |  |
| Proper cooling methods used; adequate equipment for temperature control   | In   |   | Single-use/single-service articles: properly stored & used Gloves used properly   | In<br>In                                 |
| temperature control   |  | 45.   | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  | In In                                    |
| temperature control 33. Plant food properly cooked for hot holding  | Î <b>n</b>   | 45.   | Single-use/single-service articles: properly stored & used Gloves used properly   | In<br>In                                 |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  | In   | 45.<br>46.  | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending Food & non-food contact surfaces cleanable, properly   | In In                                    |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  | Î <b>n</b>   | 45.<br>46.  | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending Food & non-food contact surfaces cleanable, properly designed, constructed, & used   | In<br>In<br>In                           |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  Food Identification  | In   | 45.<br>46.<br>47.   | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending Food & non-food contact surfaces cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used; test  | In<br>In<br>In                           |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  Food Identification 36. Food properly labeled; original container  | In   | 45.<br>46.<br>47.   | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending Food & non-food contact surfaces cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used; test strips   | In<br>In<br>In                           |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  | in<br>In<br>In   | 45.<br>46.<br>47.<br>48.  | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  | In<br>In<br>In                           |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  | In I   | 45.<br>46.<br>47.<br>48.  | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities   | In<br>In<br>In                           |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  Food Identification 36. Food properly labeled; original container  Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage &  | in<br>In<br>In   | 45.<br>46.<br>47.<br>48.<br>49.<br>50.                                    | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure  | In I |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  Food Identification 36. Food properly labeled; original container  Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display  | in<br>in<br>in<br>In   | 45.<br>46.<br>47.<br>48.<br>49.<br>50.                                    | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices   | in i |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  Food Identification 36. Food properly labeled; original container  Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness   | in<br>in<br>in<br>In<br>In   | 45.<br>46.<br>47.<br>48.<br>49.<br>50.<br>51.                             | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed   | in            |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness  40. Wiping cloths: properly used & stored   | in i   | 45.<br>46.<br>47.<br>48.<br>49.<br>50.<br>51.<br>52.                      | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied, cleaned   | In I |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  Food Identification 36. Food properly labeled; original container  Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness   | in<br>in<br>in<br>In<br>In   | 45.<br>46.<br>47.<br>48.<br>49.<br>50.<br>51.<br>52.<br>53.<br>54.        | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  | In I |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness 40. Wiping cloths: properly used & stored 41. Washing fruit & vegetables  | in i   | 45.<br>46.<br>47.<br>48.<br>49.<br>50.<br>51.<br>52.<br>53.<br>54.<br>55. | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, & clean  Adequate ventilation & lighting; designated areas used  | in i |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness  40. Wiping cloths: properly used & stored  41. Washing fruit & vegetables   | in in in in in in  | 45. 46. 47. 48. 49. 50. 51. 52. 53. 54. 55.                               | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, & clean  Adequate ventilation & lighting; designated areas used  | In I |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate Food Identification 36. Food properly labeled; original container Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display 39. Personal cleanliness 40. Wiping cloths: properly used & stored 41. Washing fruit & vegetables  | in in in in in in  | 45. 46. 47. 48. 49. 50. 51. 52. 53. 54. 55.                               | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, & clean  Adequate ventilation & lighting; designated areas used  |  |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness  40. Wiping cloths: properly used & stored  41. Washing fruit & vegetables  FOOD  Certified Food Employee  56. Certified Food Employee employed; acts as PIC; accessible | In I   | 45. 46. 47. 48. 49. 50. 51. 52. 53. 54. 55.                               | Single-use/single-service articles: properly stored & used Gloves used properly  Utensils, Equipment & Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, & clean  Adequate ventilation & lighting; designated areas used  IFICATION  Certificate  Certificat food manager certificate: valid & properly displayed |  |

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
Phone:

Insp. ID: 759598 Insp. Date: 9/15/2019 Insp. Reason: Non-Routine Special

No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

## PUBLISHED COMMENTS

Radnor Fall Festival Temporary Outdoor Event. Permitted to operate day of event.-MC

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

### Retail Food Facility Inspection Report

Facility: LE PAIN QUOTIDIEN Facility ID: 128590

Owner: PQ NEW YORK INC Address: 223 E LANCASTER AVE

City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Insp. ID: 759600

Insp. Date: 9/15/2019

Insp. Reason: Non-Routine Special

Event

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 **Protection From Contamination** Supervision 14. Food separated & protected In 1. Person in charge present, demonstrates knowledge, & In performs duties 15. Food-contact surfaces: cleaned & sanitized In **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 In N/A 18. Proper reheating procedures for hot holding Good Hygienic Practices 19. Proper cooling time & temperatures N/A 5. Proper eating, tasting, drinking, or tobacco use 20. Proper hot holding temperatures N/O In 21. Proper cold holding temperatures 6. No discharge from eyes, nose, & mouth ln In 22. Proper date marking & disposition N/A Preventing Contamination by Hands 23. Time as a public health control: procedures & records In 7. Hands clean & properly washed In 8. No bare hand contact with RTE food or a pre-approved **Consumer Advisory** In alternate method properly followed 24. Consumer advisory provided for raw / undercooked foods N/A 9. Adequate handwashing sinks properly supplied & accessible In **Highly Susceptible Population Approved Source** 25. Pasteurized foods used; prohibited foods not offered N/A 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 In 12. Food in good condition, safe, & unadulterated In 27. Toxic substances properly identified, stored & used; held for In 13. Required records available: shellstock tags, parasite N/A retail sale, properly stored destruction 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. Proper Use of Utensils Safe Food & Water 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 & In 31. Variance obtained for specialized processing methods In 44. Single-use/single-service articles: properly stored & used ln **Food Temperature Control** 45. Gloves used properly In 32. Proper cooling methods used; adequate equipment for In Utensils, Equipment & Vending temperature control 46. Food & non-food contact surfaces cleanable, properly In 33. Plant food properly cooked for hot holding ln designed, constructed, & used 34. Approved thawing methods used ln 47. Warewashing facilities: installed, maintained & used; test In 35. Thermometers provided & accurate In 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 In 37. Insects, rodents & animals not present ln 50. Plumbing installed; proper backflow devices In Contamination prevented during food preparation, storage & In 51. Sewage & waste water properly disposed 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 57. Certified food manager certificate: valid & properly displayed Sanitarian Signature Time Out Visit Date Person In Charge Person In Charge Sig. Date 9/15/2019 John Pettinato 9/15/2019 Marie Carbonara 9/15/2019 12:48 PM 1:05 PM Mani Calorer

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

## **Retail Food Facility Inspection Report**

Facility: LE PAIN QUOTIDIEN Facility ID: 128590 Owner: PQ NEW YORK INC Address: 223 E LANCASTER AVE City/State: Wayne PA Zip: 19087 County: Delaware Region: Region 7 Phone:

Insp. ID: 759600 Insp. Date: 9/15/2019 Insp. Reason: Non-Routine Special

No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

## **PUBLISHED COMMENTS**

Radnor Fall Festival Temporary Outdoor Event. Permitted to operate day of event.-MC

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

## **Retail Food Facility Inspection Report**

Facility: CHRISTOPHER'S Facility ID: 74784
Owner: MOLLY & CHRIS TODD
Address: 108 N WAYNE AV
City/State: WAYNE PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (610) 687-6558

Insp. ID: 759593 Insp. Date: 9/15/2019 Insp. Reason: Non-Routine Special Event

No. of Risk Factors: 0 No. of Repeat Risk Factors: 0

| FOODBORNE II I NESS RISK   | CEACTORS                                 | Overall Compliance: IN RS AND PUBLIC HEALTH INTERVENTIONS  |  |
|--|--|--|--|
| Risk Factors are important practices and procedures  | identified as the                        | s the most prevalent contributing factors of foodborne illness or injury. easures to prevent foodborne illness or injury.  |  |
| IN = In Compliance, OUT = Out of Compliance, N/O = N   | lot Observed                             | ed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation  | n  |
| Supervision  |  | Protection From Contamination  |  |
| Person in charge present, demonstrates knowledge, &  | In                                       | 14. Food separated & protected   | In                                       |
| performs duties  |  | 15. Food-contact surfaces: cleaned & sanitized   | In                                       |
| Employee Health  |  | 16. Proper disposition of returned, previously served,   | In                                       |
| 2. Management, food employee & conditional food employee   | In                                       | reconditioned, & unsafe food   |  |
| knowledge, responsibilities & reporting  |  | Time/Temperature Control for Safety  |  |
| 3. Proper use of restriction & exclusion   | <u>In</u>                                | 17. Proper cooking time & temperatures   | In                                       |
| Procedure for responding to vomiting & diarrheal events  | <u>In</u>                                | 18. Proper reheating procedures for hot holding  | N/A                                      |
| Good Hygienic Practices  |  | 19. Proper cooling time & temperatures   | N/A                                      |
| <ol><li>Proper eating, tasting, drinking, or tobacco use</li></ol>   | ln                                       | 20. Proper hot holding temperatures  | N/A                                      |
| No discharge from eyes, nose, & mouth  | ln                                       | 21. Proper cold holding temperatures   | In                                       |
| Preventing Contamination by Hands  |  | 22. Proper date marking & disposition  | N/A                                      |
| 7. Hands clean & properly washed   | In                                       | 23. Time as a public health control: procedures & records  | N/A                                      |
| No bare hand contact with RTE food or a pre-approved   | In                                       | Consumer Advisory  |  |
| alternate method properly followed   |  | 24. Consumer advisory provided for raw / undercooked foods   | N/A                                      |
| <ol><li>Adequate handwashing sinks properly supplied &amp; accessible</li></ol>  | In                                       | Highly Susceptible Population  |  |
| Approved Source  |  |  | N/A                                      |
| 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  | i in                                     | 27. Toxic substances properly identified, stored & used; held for  | In                                       |
| Required records available: shellstock tags, parasite destruction  | N/O                                      | retail sale, properly stored   |  |
| The second state of the se | .5                                       | Conformance with Approved Procedures   |  |
|  |  | Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan   | N/A                                      |
| Safe Food & Water  | - Control trie a                         | e addition of pathogens, chemicals, and physical objects into foods.  Proper Use of Utensils   |  |
| 29. Pasteurized eggs used where required   | Î În                                     | 42. In-use utensils; properly stored   | İn                                       |
| 30. Water & ice from approved source   | ln .                                     | 43. Utensils, equipment & linens: properly stored, dried &   |  |
| 31. Variance obtained for specialized processing methods   | In                                       | handled  | ln                                       |
| Food Temperature Control   |  | 44. Circle use/single service articless properly stored 9 yeard  | İn                                       |
|  |  | 44. Single-use/single-service articles: properly stored & used   | In<br>In                                 |
| 32. Proper cooling methods used: adequate equipment for  | In                                       | 44. Single-use/single-service articles: properly stored & used 45. Gloves used properly  |  |
| Proper cooling methods used; adequate equipment for temperature control  | In                                       |  | ln                                       |
|  | In                                       | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly  | ln                                       |
| temperature control  |  | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  | In<br>In<br>In                           |
| temperature control 33. Plant food properly cooked for hot holding   | ln                                       | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test  | In<br>In                                 |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used   | In<br>In                                 | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips   | In<br>In<br>In                           |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  | In<br>In                                 | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  | In<br>In<br>In                           |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  | In In In In In In In In In In In In In I | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities   | In<br>In<br>In<br>In                     |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination   | in<br>In                                 | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  | In In In In                              |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present   | in in in in                              | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices   | In In In In In In In In In In In In In I |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination   | in<br>In                                 | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & waste water properly disposed   | In In In In In In                        |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  Food Identification 36. Food properly labeled; original container  Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage &   | in in in in                              | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & waste water properly disposed  52. Toilet facilities: properly constructed, supplied, cleaned   | In In In In In In In In In In            |
| temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  Food Identification 36. Food properly labeled; original container  Prevention of Food Contamination 37. Insects, rodents & animals not present 38. Contamination prevented during food preparation, storage & display   | in in in in in in in in in in in in in i | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & waste water properly disposed  52. Toilet facilities: properly constructed, supplied, cleaned  53. Garbage/refuse properly disposed; facilities maintained  | In In In In In In In In In In In In In I |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness  40. Wiping cloths: properly used & stored  | in in in in in in in in in               | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & waste water properly disposed  52. Toilet facilities: properly constructed, supplied, cleaned  53. Garbage/refuse properly disposed; facilities maintained  54. Physical facilities installed, maintained, & clean  | In In In In In In In In In In In In In I |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness   |  | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & waste water properly disposed  52. Toilet facilities: properly constructed, supplied, cleaned  53. Garbage/refuse properly disposed; facilities maintained  | in in in in in in in in in in in in in i |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness  40. Wiping cloths: properly used & stored  41. Washing fruit & vegetables  |  | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & waste water properly disposed  52. Toilet facilities: properly constructed, supplied, cleaned  53. Garbage/refuse properly disposed; facilities maintained  54. Physical facilities installed, maintained, & clean  | In In In In In In In In In In In In In I |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness  40. Wiping cloths: properly used & stored  41. Washing fruit & vegetables  |  | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & waste water properly disposed  52. Toilet facilities: properly constructed, supplied, cleaned  53. Garbage/refuse properly disposed; facilities maintained  54. Physical facilities installed, maintained, & clean  55. Adequate ventilation & lighting; designated areas used  | In In In In In In In In In In In In In I |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness  40. Wiping cloths: properly used & stored  41. Washing fruit & vegetables  FOOD  Certified Food Employee   |  | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & water properly disposed  52. Toilet facilities: properly constructed, supplied, cleaned  53. Garbage/refuse properly disposed; facilities maintained  54. Physical facilities installed, maintained, & clean  55. Adequate ventilation & lighting; designated areas used  //EE CERTIFICATION  Certificate   | In In In In In In In In In In In In In I |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness  40. Wiping cloths: properly used & stored  41. Washing fruit & vegetables  FOOD  Certified Food Employee  56. Certified Food Employee employed; acts as PIC; accessible  | In In In In In In In In In In In In In I | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & waste water properly disposed  52. Toilet facilities: properly constructed, supplied, cleaned  53. Garbage/refuse properly disposed; facilities maintained  54. Physical facilities installed, maintained, & clean  55. Adequate ventilation & lighting; designated areas used  //EE CERTIFICATION  Certificate  57. Certified food manager certificate: valid & properly displayed | In In In In In In In In In In In In In I |
| temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  39. Personal cleanliness  40. Wiping cloths: properly used & stored  41. Washing fruit & vegetables  FOOD  Certified Food Employee  56. Certified Food Employee employed; acts as PIC; accessible risit Date  Person in Charge  Signature  | In In In In In In In In In In In In In I | 45. Gloves used properly  Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices  51. Sewage & waste water properly disposed  52. Toilet facilities: properly constructed, supplied, cleaned  53. Garbage/refuse properly disposed; facilities maintained  54. Physical facilities installed, maintained, & clean  55. Adequate ventilation & lighting; designated areas used  //EE CERTIFICATION  Certificate  57. Certified food manager certificate: valid & properly displayed | In In In In In In In In In In In In In I |

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

## **Retail Food Facility Inspection Report**

Facility: CHRISTOPHER'S Facility ID: 74784
Owner: MOLLY & CHRIS TODD
Address: 108 N WAYNE AV
City/State: WAYNE PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (610) 687-6558

Insp. ID: 759593 Insp. Date: 9/15/2019 Insp. Reason: Non-Routine Special Event

No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

### **PUBLISHED COMMENTS**

Radnor Fall Fest Outdoor Temporary Event. Permitted to operate for day of event.-MC

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

## **Retail Food Facility Inspection Report**

Facility: MATADOR Facility ID: 74663 Owner: MATT PRESSLER Address: 110 N WAYNE AV

City/State: WAYNE PA

Zip: 19087 County: Delaware Region: Region 7

Phone: (610) 688-6282

Insp. ID: 759594

Insp. Date: 9/15/2019

Insp. Reason: Non-Routine Special

Event

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, & In 14. Food separated & protected In performs duties 15. Food-contact surfaces: cleaned & sanitized ln **Employee Health** 16. Proper disposition of returned, previously served, In 2. Management, food employee & conditional food employee reconditioned, & unsafe food 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 In 18. Proper reheating procedures for hot holding N/O Good Hygienic Practices 19. Proper cooling time & temperatures N/O 5. Proper eating, tasting, drinking, or tobacco use 20. Proper hot holding temperatures In In 6. No discharge from eyes, nose, & mouth 21. Proper cold holding temperatures In ln 22. Proper date marking & disposition N/A **Preventing Contamination by Hands** 7. Hands clean & properly washed 23. Time as a public health control: procedures & records In In 8. No bare hand contact with RTE food or a pre-approved **Consumer Advisory** In alternate method properly followed 24. Consumer advisory provided for raw / undercooked foods N/A 9. Adequate handwashing sinks properly supplied & accessible In **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 In 27. Toxic substances properly identified, stored & used; held for In 13. Required records available; shellstock tags, parasite N/A retail sale, properly stored 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 29. Pasteurized eggs used where required In 42. In-use utensils: properly stored ln 30. Water & ice from approved source In 43. Utensils, equipment & linens: properly stored, dried & In 31. Variance obtained for specialized processing methods handled 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 In designed, constructed, & used 34. Approved thawing methods used In 47. Warewashing facilities: installed, maintained & used; test 35. Thermometers provided & accurate ln In Food Identification 48. Non-food contact surfaces clean ln 36. Food properly labeled; original container In **Physical Facilities** Prevention of Food Contamination 49. Hot & cold water available; adequate pressure In 37. Insects, rodents & animals not present In 50. Plumbing installed; proper backflow devices In Contamination prevented during food preparation, storage & In 51. Sewage & waste water properly disposed ln 52. Toilet facilities: properly constructed, supplied, cleaned In 39. Personal cleanliness In 53. Garbage/refuse properly disposed; facilities maintained ln 40. Wiping cloths: properly used & stored In 54. Physical facilities installed, maintained, & clean ln 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 Signature Sig. Date Person In Charge Sanitarian Signature Time Out 9/15/2019 Anna Pressler 9/15/2019 Marie Carbonara 9/15/2019 12:25 PM 12:40 PM Mani Carloner

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

## **Retail Food Facility Inspection Report**

Facility: MATADOR Facility ID: 74663 Owner: MATT PRESSLER Address: 110 N WAYNE AV City/State: WAYNE PA Zip: 19087 County: Delaware Region: Region 7 Phone: (610) 688-6282

Insp. ID: 759594
Insp. Date: 9/15/2019
Insp. Reason: Non-Routine Special
Event
No. of Risk Factors: 0
No. of Repeat Risk Factors: 0
Overall Compliance: IN

### **PUBLISHED COMMENTS**

Radnor Fall Festival Outdoor Temporary Event. Permitted to operate day of event.-MC

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

## **Retail Food Facility Inspection Report**

Facility: MARGARET KUO'S Facility ID: 74662 Owner: KUDO GROUP LLC Address: 175 E LANCASTER AV City/State: WAYNE PA Zip: 19087 County: Delaware Region: Region 7 Phone: (610) 688-7200

Insp. ID: 759601 Insp. Date: 9/15/2019 Insp. Reason: Non-Routine Special

Event No. of Risk Factors: 0 No. of Repeat Risk Factors: 0

|   |  | Overall Compliance: IN  S AND PUBLIC HEALTH INTERVENTIONS the most prevalent contributing factors of foodborne illness or injury.  |  |
|---|--|--|--|
| Public Health Intervention are  | e control meas                                 | asures to prevent foodborne illness or injury.   |  |
| IN = In Compliance, OUT = Out of Compliance, N/O = N  | ot Observed,                                   | d, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violati   | ion  |
| Supervision   |  | Protection From Contamination  |  |
| Person in charge present, demonstrates knowledge, &   | In   | 14. Food separated & protected   | ln   |
| performs duties   |  | 15. Food-contact surfaces: cleaned & sanitized   | ln   |
| Employee Health   |  | 16. Proper disposition of returned, previously served,   | ln   |
| Management, food employee & conditional food employee   | In   | reconditioned, & unsafe food   |  |
| knowledge, responsibilities & reporting   | a, a a company a special account of a constant | Time/Temperature Control for Safety  | turnami anan                                 |
| Proper use of restriction & exclusion   | <u>İn</u>                                      | 17. Proper cooking time & temperatures   | N/O  |
| Procedure for responding to vomiting & diarrheal events   | <u>In</u>                                      | 18. Proper reheating procedures for hot holding  | In   |
| Good Hygienic Practices   |  | 19. Proper cooling time & temperatures   | N/O  |
| Proper eating, tasting, drinking, or tobacco use  | <u>In</u>                                      | 20. Proper hot holding temperatures  | In   |
| No discharge from eyes, nose, & mouth   | <u>In</u>                                      | 21. Proper cold holding temperatures   | In   |
| Preventing Contamination by Hands   |  | 22. Proper date marking & disposition  | N/A  |
| 7. Hands clean & properly washed  | ln   | 23. Time as a public health control: procedures & records  | In   |
| No bare hand contact with RTE food or a pre-approved  | In   | Consumer Advisory  |  |
| alternate method properly followed  |  | 24. Consumer advisory provided for raw / undercooked foods   | ln   |
| Adequate handwashing sinks properly supplied & accessible   | ln ln  | Highly Susceptible Population  |  |
| Approved Source   |  | 25. Pasteurized foods used; prohibited foods not offered   | N/A  |
| 10. Food obtained from approved source  | In   | Food/Color Additives & Toxic Substances  |  |
| 11. Food received at proper temperature   | In I   | 26. Food additives: approved & properly used   | N/A  |
| 12. Food in good condition, safe, & unadulterated   | In   | 27. Toxic substances properly identified, stored & used; held for  | IN/A   |
| <ol> <li>Required records available: shellstock tags, parasite destruction</li> </ol>   | N/O  | retail sale, properly stored   |  |
|   |  | Conformance with Approved Procedures   |  |
|   |  | Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan   | N/A  |
| Good Retail Practices are preventative measures to  | control the ad                                 | addition of pathogens, chemicals, and physical objects into foods.  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 &   | 311  |
| 31. Variance obtained for specialized processing methods  | in   | handled  | In   |
|   | ***************************************        | 44. Single-use/single-service articles: properly stored & used   | In   |
| Food Jamparature Control  | i  |  | .,,,,  |
| Food Temperature Control  | ind the abolishment community were             | 45. Gloves used properly   | In<br>In<br>In                               |
| 32. Proper cooling methods used; adequate equipment for   | În   | the state of the s | ln   |
| Proper cooling methods used; adequate equipment for temperature control   | enden en   | Utensils, Equipment & Vending  | In<br>In                                     |
| Proper cooling methods used; adequate equipment for temperature control     Plant food properly cooked for hot holding  |  | the state of the s | ln   |
| <ul> <li>32. Proper cooling methods used; adequate equipment for temperature control</li> <li>33. Plant food properly cooked for hot holding</li> <li>34. Approved thawing methods used</li> </ul>  | In<br>In                                       | Utensils, Equipment & Vending 46. Food & non-food contact surfaces cleanable, properly   | In<br>In                                     |
| <ol> <li>Proper cooling methods used; adequate equipment for temperature control</li> <li>Plant food properly cooked for hot holding</li> <li>Approved thawing methods used</li> <li>Thermometers provided &amp; accurate</li> </ol>  |  | Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  | In<br>In                                     |
| 32. Proper cooling methods used; adequate equipment for temperature control 33. Plant food properly cooked for hot holding 34. Approved thawing methods used 35. Thermometers provided & accurate  Food Identification  | in<br>In                                       | Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test  | In<br>In                                     |
| 32. Proper cooling methods used; adequate equipment for temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  | In<br>In                                       | Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips   | In<br>In<br>In                               |
| 32. Proper cooling methods used; adequate equipment for temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  | In<br>In                                       | Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  | In<br>In<br>In                               |
| 32. Proper cooling methods used; adequate equipment for temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  | In In In In In In In In In In In In In I       | Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities   | In<br>In<br>In                               |
| 32. Proper cooling methods used; adequate equipment for temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage &  | In<br>In                                       | Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  50. Plumbing installed; proper backflow devices   | in<br>in<br>In<br>In<br>In                   |
| 32. Proper cooling methods used; adequate equipment for temperature control  33. Plant food properly cooked for hot holding  34. Approved thawing methods used  35. Thermometers provided & accurate  Food Identification  36. Food properly labeled; original container  Prevention of Food Contamination  37. Insects, rodents & animals not present  38. Contamination prevented during food preparation, storage & display  | In In In In In In In In In In In In In I       | Utensils, Equipment & Vending  46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used  47. Warewashing facilities: installed, maintained & used; test strips  48. Non-food contact surfaces clean  Physical Facilities  49. Hot & cold water available; adequate pressure  | In In In In In                               |
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301 IVEN AVENUE WAYNE, PA 19087 610-688-5600

## **Retail Food Facility Inspection Report**

Facility: MARGARET KUO'S Facility ID: 74662 Owner: KUDO GROUP LLC Address: 175 E LANCASTER AV City/State: WAYNE PA Zip: 19087 County: Delaware Region: Region 7 Phone: (610) 688-7200

Insp. ID: 759601 Insp. Date: 9/15/2019 Insp. Reason: Non-Routine Special

No. of Repeat Risk Factors: 0
Overall Compliance: IN

## **PUBLISHED COMMENTS**

Radnor Township Fall Festival Outdoor Temporary Event. Permitted to operate day of event.-MC



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

## **Retail Food Facility Inspection Report**

Facility: NOTHING BUNDT CAKES Facility ID: 141020

Owner: MICHAEL SHINE Address: 245 E Swedesford City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Phone:

Insp. ID: 759592 Insp. Date: 9/15/2019

Insp. Reason: Non-Routine Special

Event

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

MA

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

## **Retail Food Facility Inspection Report**

Facility: NOTHING BUNDT CAKES Facility ID: 141020 Owner: MICHAEL SHINE Address: 245 E Swedesford City/State: Wayne PA Zip: 19087 County: Delaware Region: Region 7 Phone:

Insp. ID: 759592 Insp. Date: 9/15/2019 Insp. Reason: Non-Routine Special Event

No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

### **PUBLISHED COMMENTS**

Radnor Fall Festival Outdoor Temporary Event. Permitted to operate day of event.-MC