Radnor Township

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

Retail Food Facility Inspection Report

Facility: COYOTE CROSSING Facility ID: 141385 Owner: FOODA Address: 250 Radnor Chester RD City/State: Villanova PA Zip: 19085 County: Delaware Region: Region 7 Phone: (610) 825-3000

Insp. ID: 763318 Insp. Date: 10/4/2019 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

Risk Factors are important practices and procedures i	identified as the	e most pi	JBLIC HEALTH INTERVENTIONS revalent contributing factors of foodborne in revent foodborne illness or injury.	illness or injury.	
IN = In Compliance, OUT = Out of Compliance, N/O = No		······································		e, R = Repeat Viol	ation
Supervision	· · · · · · · · · · · · · · · · · · ·		Protection From Contan	nination	
Person in charge present, demonstrates knowledge, &	In	14	Food separated & protected		In
performs duties			Food-contact surfaces: cleaned & sanitize	d	In
Employee Health	Authorization of the control of the	and the second contracts	Proper disposition of returned, previously s	and the second s	ln
2. Management, food employee & conditional food employee	In		reconditioned, & unsafe food	50,704,	
knowledge, responsibilities & reporting		550	Time/Temperature Control	for Safety	700
Proper use of restriction & exclusion	In	17.	Proper cooking time & temperatures		N/C
Procedure for responding to vomiting & diarrheal events	ln i	18. 1	Proper reheating procedures for hot holding	ıg	N/C
Good Hygienic Practices		19. 1	Proper cooling time & temperatures		N/C
Proper eating, tasting, drinking, or tobacco use	In	20. 1	Proper hot holding temperatures	5 E	ln
6. No discharge from eyes, nose, & mouth	ln	21. 1	Proper cold holding temperatures	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	In
Preventing Contamination by Hands		22. 1	Proper date marking & disposition		N/A
7. Hands clean & properly washed	In .	23.	Time as a public health control: procedure	s & records	ln
No bare hand contact with RTE food or a pre-approved	ln		Consumer Adviso	ry	
alternate method properly followed		24. (Consumer advisory provided for raw / und	ercooked foods	N/A
Adequate handwashing sinks properly supplied & accessible	In		Highly Susceptible Pop	ulation	
Approved Source		25. I	Pasteurized foods used; prohibited foods r	not offered	In
10. Food obtained from approved source	ln i		Food/Color Additives & Toxic	et menerale and a superior and a state of the superior and a super	
11. Food received at proper temperature	In -	26 I	Food additives: approved & properly used	ieri-dradiieridrada, o o opropia, im menopo a petto compost	N/A
Food in good condition, safe, & unadulterated Required records available: shellstock tags, parasite	In N/A	27.	Toxic substances properly identified, store retail sale, properly stored		In
destruction	5.0		enterior de la composition della composition del		394500-0300 000
	I .		Conformance with Approved	Procedures	
		00 4	0	An proceedings to the contract of the contract	
	OD RETAIL	PRAC1		cess, reduced	N/A
GO Good Retail Practices are preventative measures to Safe Food & Water		PRAC1	oxygen packaging criteria or HACCP plan FICES pathogens, chemicals, and physical objec	cess, reduced	N/A
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Insp. ID: 763318 Insp. Date: 10/4/2019 Insp. Reason: Regular No. of Risk Factors: 0 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS											
Item	Location	Temp	Item	Location		Temp	Item	Location	Temp		
Chicken	Hot-Hold Unit	170°F	sliced onions	Cold-Hold Unit	-	41°F					

PUBLISHED COMMENTS

This is an inspection for a pop up facility within a licensed Radnor Township facility. One hot held area and one cold hold area. Food is transported from Commissary kitchen in Conshohocken via a hot box and cold box.

This pop up facility is permitted to operate and open to the public. As a reminder, all log books, food license, food safety certificates and inspection reports should be kept in a binder on site at pop up locations at all times.

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

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