



**Retail Food Facility Inspection Report**

**Facility:** LOVECCHIO PIZZA **Facility ID:** 74657  
**Owner:** NEIL DESAI  
**Address:** 192 LANDOVER RD  
**City/State:** BRYN MAWR PA  
**Zip:** 19010 **County:** Delaware **Region:** Region 7  
**Phone:** 610-527-9550

**Insp. ID:** 766350  
**Insp. Date:** 10/23/2019  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 3  
**No. of Repeat Risk Factors:** 2  
**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

Supervision		Protection From Contamination	
1. Person in charge present, demonstrates knowledge, & performs duties	In	14. Food separated & protected	In
<b>Employee Health</b>		15. Food-contact surfaces: cleaned & sanitized	Out
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	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
<b>Good Hygienic Practices</b>		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/A
<b>Preventing Contamination by Hands</b>		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	N/O	22. Proper date marking & disposition	Out
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O	23. Time as a public health control: procedures & records	In
9. Adequate handwashing sinks properly supplied & accessible	Out	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
11. Food received at proper temperature	N/O	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	<b>Food/Color Additives &amp; Toxic Substances</b>	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	In
		27. Toxic substances properly identified, stored & used; held for retail sale, properly stored	In
		<b>Conformance with Approved Procedures</b>	
		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
<b>Food Temperature Control</b>		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment &amp; Vending</b>	
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
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out
<b>Food Identification</b>		<b>Physical Facilities</b>	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	Out, R	51. Sewage & waste water properly disposed	Out
38. Contamination prevented during food preparation, storage & display	Out	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	Out	54. Physical facilities installed, maintained, & clean	Out
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
10/23/2019	Neil Desai	<i>Neil Desai</i>	10/23/2019	Marie Carbonara	<i>Marie Carbonara</i>	10/23/2019	2:00 PM	2:35 PM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Refrigerator	38°F	Other	Cold-Hold Unit	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
9.	5 - 205.11	Old food residue, observed in the handwash sink, indicating uses other than handwashing.		
9.	6 - 301.11	No sign or poster posted at the handwash sink in the kitchen area to remind food employees to wash their hands.		
9.	6 - 301.11	Paper towel dispenser empty at the handwash sink in the cooking area.		
15.	4 - 601.11(A)	Food prep counters, prep tables, and cutting boards,a food contact surface, was observed to have food residue and was not clean to sight and touch.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the refrigerators, is not being date marked.		
37.	6 - 202.15	Front door to the outside, of the food facility is being propped open.		
37.	6 - 501.111	Food facility inspection indicates evidence of flying insect activity in ware washing area and basement prep area/sink, but facility does not have a pest control program for flying insects.		Repeat Violation
37.	6 - 501.111	Potential rodent harborage areas inside the food facility observed in all areas due to build up of filth.		Repeat Violation
38.	3 - 305.11	Observed food stored in unclean areas of the facility.		
40.	3 - 304.14	No evidence of wiping cloths being used to sanitize food prep areas.		
47.	4 - 501.14	Manual warewashing equipment observed with build up of filth and food residue and not cleaned before use, and frequently throughout the day.		
47.	4 - 501.14	Wash compartment of the manual warewash equipment contained dirty wash water.		
48.	4 - 601.11(B-C)	Observed all equipment, in facility, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
48.	4 - 601.11(B-C)	Observed cooking equipment / pans, in the kitchen area, with encrusted grease and soil accumulation.		
48.	4 - 602.13	Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
51.	5 - 401.11	Sewer pipe in basement, at bottom of steps is leaking sewage water.		
54.	6 - 201.11	Floor in front area is cracked / roughened / and is not a smooth, easily cleanable surface.		
54.	6 - 501.11	All areas of the food facility is extremely dirty, dusty, and in need of cleaning.		
54.	6 - 501.11	Old unused equipment stored in basement area, should be emptied and removed from food facility.		

**PUBLISHED COMMENTS**

Due to the gross insanitation of the entire facility, this food facility should remain closed until all violations (Both Health and Building Codes) have been corrected and the facility has been re-inspected by Radnor Township officials.

All violations not corrected by first follow up inspection may result in additional fines and/or fees.

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