



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

Retail Food Facility Inspection Report

Facility: SO FUN FROZEN YOGURT Facility ID: 129508
Owner: LMBI WAYNE, LLC
Address: 315 E Lancaster AVE
City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone:

Insp. ID: 767121 Insp. Date: 10/28/2019 Insp. Reason: Regular No. of Risk Factors: 2 No. of Repeat Risk Factors: 0 Overall Compliance: IN

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Dick Eactors are

Protection From Contamination 1. Person in charge present, demonstrates knowledge, & In performs duties 14. Food separated & protected 15. Food-contact surfaces: cleaned & sanitized 16. Proper disposition of returned, previously served, recording to continue & disposition for exclusion of returned, previously served, recording to continue & disposition for exclusion of returned, previously served, recording to continue & disposition of returned, previously served, recording to continue & disposition of returned, previously served, recording to continue & disposition of returned, previously served, recording to continue & disposition of returned, previously served, recording to continue & disposition of returned, previously served, recording to continue & disposition of returned, previously served, recording to the properties of the properties of the food of the food of the properties of the food	
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2. Management, food employee & conditioned & unsafe food received at proper use of restriction & exclusion in the proper term of the properties of the prope	Ir
Section Consumer advisory provided for raw / undercooked foods Safety	Ir
3. Proper use of restriction & exclusion In 17. Proper cooking time & temperatures 1. Proper rocoding to vomiting & diarrheal events In 18. Proper rocologing time & temperatures 19. Proper cooling time & temperatures 19. Proper cool holding temperatures 19. Proper cool holding temperatures 19. Proper cool of holding temperatures 19. Proper cool holding time at public health control proper devices for consumer advisory provided for raw undercooked foods 19. Proper cool of time and	v
4. Procedure for responding to vomiting & diarrheal events Good Hyglenic Practices 5. Proper eating, tasting, drinking, or tobacco use 6. No discharge from eyes, nose, & mouth Preventing Contamination by Hands 7. Hands clean & properly washed 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed 9. Adequate handwashing sinks properly supplied & accessible Out Approved Source 10. Food obtained from approved source 11. Food received at proper temperature NO 12. Food appointment of properly supplied & accessible No 13. Required records available: shellstock tags, parasite destruction Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Safe Food & Water 29. Pasteurized eggs used where required 10. Washer & ice from approved source 11. Safe Food & Water 29. Pasteurized objects into foods. Safe Food & Water 29. Pasteurized eggs used where required 10. Washer & ice from approved source 11. 42. In-use utensils: properly stored 12. Frood in pathogens, chemicals, and physical objects into foods. Safe Food & Water 19. Proper cooking methods used; adequate equipment for temperature control 30. Water & ice from approved source 10. Food properly cooked for hot holding 10. Proper cooking methods used; adequate equipment for temperature control 30. Proper cooking methods used 10. Food properly labeled; original container 10. Provention of Food Contamination 10. Prevention of Food Contamination 10. Prevention of Food Contamination 10. Prevention of Food Contamination 10. Proper cooking methods used 10. Food properly labeled; original container 10. Fool properly labeled; original container 10. Washing druit & vegetables 10. Fool EMPLOYEE CERTIFICATION 10. Certificate 10. Certificate	N/
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Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
10/28/2019	Kayla Vargas	Kayla	10/28/2019	Kathryn Carlomagno	Kathry avango	10/28/2019	1:15 PM	1:35 PM

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Radnor Township

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Owner: LMBI WAYNE, LLC Address: 315 E Lancaster AVE City/State: Wayne PA

Zip: 19087 County: Delaware Region: Region 7

Phone:

Insp. ID: 767121 Insp. Date: 10/28/2019 Insp. Reason: Regular No. of Risk Factors: 2 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS											
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp			
Other	Freezer	32°F			0			0			

OBSERVATIONS AND CORRECTIVE ACTIONS Violations cited in this report must be corrected within the timeframes below Item Violation of Comment **Correct By Date Repeat Violation** 5 - 205.11 Old food residueobserved in the handwash sink in back area, indicating uses other than 9. handwashing. 14. 3 - 302.11 Yogurt toppings stored open with no covering. 6 - 501.111 Repeat Violation Gnats were found in yogurt topping area as well as kitchen area. 37. 53. 5 - 501.16 Refuse and waste lying outside on ground and not in proper receptacles. 53. 5 - 501.19 Waste was found outside the back door of the facility and not in an enclosed receptacle and is creating a potential insect or rodent hazard for the food facility. 53. 5 - 501.111 Wall behind outside receptacle in front of the food facility is dirty.

PUBLISHED COMMENTS

Report has been reviewed with the person in charge and all violations will be corrected within 2 days.

Violations not corrected by 1st 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.

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