

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

# **Retail Food Facility Inspection Report**

Facility: AGNES IRWIN SCHOOL Facility ID: 74720 Owner: AGNES IRWIN SCHOOL Address: 295 S ITHAN AVE City/State: ROSEMONT PA Zip: 19010 County: Montgomery Region: Region 7 Phone: 610-525-8400

Insp. ID: 652309 Insp. Date: 1/11/2018 Insp. Reason: Regular No. of Risk Factors: 2 No. of Repeat Risk Factors: 0 Overall Compliance: IN

1/11/2018 10:00 AM 11:00 AM

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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN =	= In Compliance, OUT = Out of Compliance, N/O = N	Not Obse	ved, N/A = Not Applic	<u> </u>		at Violat	tion
	Supervision		Protection From Contamination				
	erson in charge present, demonstrates knowledge, & rforms duties	ln ln		ated & protected			ln
per				ct surfaces: cleaned & saniti			ln
Employee Health  2. Management, food employee & conditional food employee			<ol> <li>Proper disposition of returned, previously served, reconditioned, &amp; unsafe food</li> </ol>				ln
kno	owledge, responsibilities & reporting		Time/Temperature Control for Safety				
	oper use of restriction & exclusion	In	17. Proper cool	king time & temperatures			In
4. Pro	ocedure for responding to vomiting & diarrheal events	In	18. Proper rehe	18. Proper reheating procedures for hot holding			N/O
Good Hygienic Practices			<ol><li>Proper cool</li></ol>	ing time & temperatures			N/O
	oper eating, tasting, drinking, or tobacco use	N/O		nolding temperatures			In
6. No	discharge from eyes, nose, & mouth	N/O		holding temperatures			In
	Preventing Contamination by Hands			marking & disposition			Out,
7. Har	ands clean & properly washed	In	23. Time as a p	ublic health control: procedu	ures & records		N/O
	bare hand contact with RTE food or a pre-approved	In		Consumer Advi	isory		
	ernate method properly followed		24. Consumer a	advisory provided for raw / u	ndercooked food	ds	N/A
9. Ade	lequate handwashing sinks properly supplied & accessible	Out		Highly Susceptible P	opulation		
	Approved Source		25. Pasteurized	25. Pasteurized foods used; prohibited foods not offered			N/A
	od obtained from approved source	ln N/O		Food/Color Additives & To	xic Substances	<b>;</b>	
	od received at proper temperature	N/O	26. Food additiv	ves: approved & properly use	ed		N/A
13. Red	od in good condition, safe, & unadulterated equired records available: shellstock tags, parasite	In N/A		Toxic substances properly identified, stored & used; held for retail sale, properly stored			In
des	struction			Conformance with Approv	ed Procedures		
		000.05	oxygen pac	with variance, specialized p kaging criteria or HACCP pla		d	N/A
	G Good Retail Practices are preventative measures		oxygen pac	kaging criteria or HACCP pla	an ,	i	N/A
			oxygen pac	kaging criteria or HACCP pla	an jects into foods.	i	N/A
29. Pas	Good Retail Practices are preventative measures		oxygen pac FAIL PRACTICES ne addition of pathogens,	kaging criteria or HACCP place	an jects into foods.	i	N/A
	Good Retail Practices are preventative measures Safe Food & Water	to control t	oxygen pac  TAIL PRACTICES ne addition of pathogens,  42. In-use uten 43. Utensils, ed	kaging criteria or HACCP place chemicals, and physical obj	ensils		
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1/11/2018 Becky Hoffman (Signature on File) Kathry artmano

1/11/2018 Kathryn Carlomagno



### **Radnor Township**

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

## **Retail Food Facility Inspection Report**

Facility: AGNES IRWIN SCHOOL Facility ID: 74720 Owner: AGNES IRWIN SCHOOL Address: 295 S ITHAN AVE City/State: ROSEMONT PA

Zip: 19010 County: Montgomery Region: Region 7 Phone: 610-525-8400

Insp. ID: 652309 Insp. Date: 1/11/2018 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
Turkey	Bain Marie	41°F	Meatballs	Bain Marie	37°F	Yogurt	Cold-Hold Unit	42°F
Fruit Salad	Cold-Hold Unit	42°F	Frozen Yogurt	Freezer	1	Chicken Noodle Soup	Hot-Hold Unit	190°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.	6 - 301.11	No sign or poster posted at the handwash sink in the bathroom to remind food employees to wash their hands.	1/18/2018	
22.	3 - 501.18	Potentially hazardous ready to eat foods requiring datemarking, in the grab and go fridge, was not date marked.		
40.	3 - 304.14	Observed wet wiping cloths not being stored in sanitizer solution.		
54.	6 - 501.16	Mops are not being hung to air dry.		

#### **PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and all violations will be corrected within 24 hours, unless a correct-by-date is specifically documented within the violation.

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

\*Was unable to connect to Wi-Fi, so could not get signature from PIC.

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