



**Retail Food Facility Inspection Report**

**Facility:** BERTUCCI'S BRICK OVEN PIZZERIA **Facility ID:** 74773  
**Owner:** BERTUCCI'S RESTAURANT CORP  
**Address:** 523 W LANCASTER AVE  
**City/State:** WAYNE PA  
**Zip:** 19087 **County:** Delaware **Region:** Region 7  
**Phone:** 610-293-1700

**Insp. ID:** 654142  
**Insp. Date:** 1/23/2018  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 1  
**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, & performs duties	In	14. Food separated & protected	In
Employee Health		15. Food-contact surfaces: cleaned & sanitized	In
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	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	In
Good Hygienic Practices		18. Proper reheating procedures for hot holding	In
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	In
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	In	23. Time as a public health control: procedures & records	In
9. Adequate handwashing sinks properly supplied & accessible	Out	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	In
10. Food obtained from approved source	In	Highly Susceptible Population	
11. Food received at proper temperature	In	25. Pasteurized foods used; prohibited foods not offered	In
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
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
		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	In	42. In-use utensils: properly stored	Out
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
31. Variance obtained for specialized processing methods	In	Utensils, Equipment & Vending	
Food Temperature Control		44. Single-use/single-service articles: properly stored & used	In
32. Proper cooling methods used; adequate equipment for temperature control	In	45. Gloves used properly	In
33. Plant food properly cooked for hot holding	In	Physical Facilities	
34. Approved thawing methods used	In	49. Hot & cold water available; adequate pressure	In
35. Thermometers provided & accurate	In	50. Plumbing installed; proper backflow devices	Out
Food Identification		51. Sewage & waste water properly disposed	In
36. Food properly labeled; original container	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
Prevention of Food Contamination		53. Garbage/refuse properly disposed; facilities maintained	In
37. Insects, rodents & animals not present	In	54. Physical facilities installed, maintained, & clean	In
38. Contamination prevented during food preparation, storage & display	Out	55. Adequate ventilation & lighting; designated areas used	Out, C
39. Personal cleanliness	In		
40. Wiping cloths: properly used & stored	In		
41. Washing fruit & vegetables	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	Out

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
1/23/2018	Kerry Underwood	<i>KUnderwood</i>	1/23/2018	Marie Carbonara	<i>Marie Carbonara</i>	1/23/2018	10:50 AM	12:20 PM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Walk-In Cooler	39°F	lettuce	Bain Marie	40°F	Chicken	Bain Marie	39°F
Other	Freezer	32°F	Chicken	Cold-Hold Unit	39°F	Mozz Cheese	Prep Area	41°F
Other	Bain Marie	40°F	Other	Refrigerator	32°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	Hand wash sink in pizza prep area needs thorough cleaning.		
38.	3 - 305.11	Observed food stored under dirty ventilation ducts in main kitchen prep area and subject to potential contamination.		
38.	3 - 303.12	Metal object laying in ice. Discard ice, sanitize bin, restock with new ice-COS		
42.	3 - 304.12	Scoop being stored in the ice machine at the bar with broken handle and buried beneath the ice.		
48.	4 - 601.11(B-C)	Observed equipment; floors, under counters and walls in pizza prep area with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
48.	4 - 601.11(B-C)	Observed equipment cook line in the main kitchen area, with encrusted grease and soil accumulation.		
48.	4 - 601.11(B-C)	Second floor storage area- the floors with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
50.	5 - 202.13	Sink in bar area does not have an adequate air gap of at least 1 inch, between the water supply and flood rim of the sink as shown to Kerry Underwood on inspection.		
55.	6 - 501.110	Food employee personal belongings observed in main kitchen area, although lockers are provided-COS		
57.	46.1201 (c)	Post Certified Food Protection Manager Certificate in Public View.		

**PUBLISHED COMMENTS**

Class K fire extinguishers need inspection every 6 months.

Violations should be corrected within 4 days with exception of repairing air gap, which should be completed within 2 weeks.

Violations not corrected will be subject to a failed inspection fine as per the Radnor Township Codes.

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