

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

# **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, 303, 1700

1/23/2018 Kerry Underwood

Kinamed

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

1/23/2018 10:50 AM 12:20 PM

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN -	= In Compliance, OUT = O	ut of Compliance N/O	- Not Ohse	ved N/A -	Not Applica	ble C = Corrected On S	Site R = Rene	eat Violat	tion
	<u> </u>	rvision	= 1401 0030	1	- Постирунов	Protection From Con		cat violat	
1 Per	rson in charge present, demor		In	14	Food senara	ted & protected	tammation		In
	rforms duties	istrates knowledge, a	"'			t surfaces: cleaned & sanit	ized		In
	Employee Health					sition of returned, previous			In
	nagement, food employee & cowledge, responsibilities & rep		In		reconditioned, & unsafe food  Time/Temperature Control for Safety				
	oper use of restriction & exclus		In	17	17. Proper cooking time & temperatures			In	
4. Pro	ocedure for responding to vom	iting & diarrheal events	In		Proper reheating procedures for hot holding				In
	Good Hygie	nic Practices				ng time & temperatures	g		In
5. Pro	oper eating, tasting, drinking, o	or tobacco use	In	20.	Proper hot he	olding temperatures			In
6. No	discharge from eyes, nose, &	mouth	In	21.	Proper cold h	nolding temperatures			In
	Preventing Conta	mination by Hands		22	Proper date	marking & disposition			In
7. Har	nds clean & properly washed		In	23	Time as a pu	ıblic health control: procedu	ures & records		ln
8. No	bare hand contact with RTE f	ood or a pre-approved	In			Consumer Advi	isory		
	ernate method properly follower			24	Consumer a	dvisory provided for raw / u	indercooked foo	ods	In
9. Ade	equate handwashing sinks pro	perly supplied & accessib	le Out			Highly Susceptible F	Population		
		ed Source		25	Pasteurized	foods used; prohibited food	ds not offered		In
	od obtained from approved so		In		F	ood/Color Additives & To	xic Substance	s	
	od received at proper tempera		In	26	Food additive	es: approved & properly us	ed		In
13. Red	od in good condition, safe, & u quired records available: shell		In N/A		Toxic substa	nces properly identified, storoperly stored		eld for	In
des	struction				C	Conformance with Approv	ed Procedure	s	
				28		with variance, specialized paging criteria or HACCP pl		ed	N/A
	Ood Notali i raction		es to control t	ne addition o	of nathogens of	chemicals, and physical oh	iects into foods		
				ne addition o	of pathogens, o	chemicals, and physical ob	-	-	
29. Pas		od & Water	es to control t			Proper Use of Ut	-		Ou
	Safe Foo steurized eggs used where re- ater & ice from approved source	od & Water quired		42	. In-use utens		ensils	-	
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Mani Carloser

1/23/2018 Marie Carbonara



#### **Radnor Township**

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

## **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

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			٥

#### **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.

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