



Retail Food Facility Inspection Report

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

Insp. ID: 654436
Insp. Date: 1/24/2018
Insp. Reason: Complaint
No. of Risk Factors: 7
No. of Repeat Risk Factors: 0
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	Out	14. Food separated & protected	Out
Employee Health		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	Time/Temperature Control for Safety	
4. Procedure for responding to vomiting & diarrheal events	In	17. Proper cooking time & temperatures	N/O
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	Out	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	N/O
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	Out	23. Time as a public health control: procedures & records	N/O
9. Adequate handwashing sinks properly supplied & accessible	Out	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	Highly Susceptible Population	
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	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/A	26. Food additives: approved & properly used	N/A
		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	Out
31. Variance obtained for specialized processing methods	In	44. Single-use/single-service articles: properly stored & used	In
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
33. Plant food properly cooked for hot holding	In	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	Out
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
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	Out	51. Sewage & waste water properly disposed	In
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	Out

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
1/24/2018	Paul Lovecchio	<i>Paul Lovecchio</i>	1/24/2018	Marie Carbonara	<i>Marie Carbonara</i>	1/24/2018	12:07 PM	1:15 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cheese	Bain Marie	39°F	sausage	Bain Marie	39°F	Deli Meat	Cold-Hold Unit	41°F
bacon	Cold-Hold Unit	40°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
1.	2 - 102.11(A-C1)(C4-16)	The Person in Charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection.		
5.	2 - 401.11	Food Employees eating in food prep area as evidenced by observed partially consumed food on the prep table.		
8.	3 - 301.11	No gloves or wax paper found in facility during inspection.		
9.	6 - 301.11	The handwash sink in the kitchen area does not have single use towels, continuous towels, or air drying device.		
14.	3 - 302.11	Food in the refrigerator and pizza prep area stored open with no covering.		
14.	3 - 304.11	Utensils or Equipment being used in contact with food without being properly cleaned and sanitized prior to use.		
15.	4 - 601.11(A)	Dough mixer, a food contact surface, was observed to have food residue and was not clean to sight and touch.		
15.	4 - 601.11(A)	Grill, stove, fryer, prep area, cooking utensils, and cutting boards- food contact surfaces, were observed to have food residue and was not clean to sight and touch.		
22.	3 - 501.17	Commercially processed ready to eat food, located in the refrigerators, and held more than 24 hours, is not being marked with the date it was opened.		
37.	6 - 501.111	Food facility inspection indicates evidence of rodents/insect activity in * areas, but facility does not have a pest control program.		
37.	6 - 501.111	Food facility is not removing dead or trapped pests from control devices frequently, as evidenced by observed old / decaying * in pest control device in the * area.		
37.	6 - 501.111	Potential rodent harborage areas inside the food facility observed in the * area due to *.		
37.	6 - 501.112	Facility did not remove old, decaying bird.		
38.	3 - 305.11	Observed food stored directly on the floor in basement area, rather than 6 inches off of the floor as required.		
38.	3 - 305.11	Observed food storage items stored in an unclean area in the basement of the facility.		
38.	3 - 307.11	Rodent droppings found all throughout upstairs flooring and bottom shelves, on aprons, boxes of food storage items, pizza boxes, on the second and third shelves above the floor in the basement. Manager and owner instructed to discard all open food storage items and food can that are contaminated with droppings. Once discarded, clean and sanitize all shelves in basement. All glasses, plates and utensils that are contaminated with droppings must be cleaned and sanitized and put away on shelves that have been sanitized.		
40.	3 - 304.14	No wiping cloths or sanitizer buckets found in any area of facility.		
42.	3 - 304.12	Observed in-use tongs stored over the edge of cook line that is coated with old food residue, grease and filth.		
43.	4 - 803.11	Observed soiled linens and towels stored on floor, in corner of facility that is coated with rodent droppings and in area which may contaminate food, utensils, or equipment.		
46.	4 - 101.19	Shelves in pizza prep area, has non-food contact surfaces exposed to splash, spillage, or other food soiling, made of wood, an absorbent and rough material.		
46.	4 - 101.19	Wood leg supporting hand wash sink, in the kitchen area, is not smooth, non-absorbent, corrosion resistant or easily cleanable.		
47.	4 - 302.14	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration		
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.		
48.	4 - 601.11(B-C)	Observed all cooking equipment and pans on hot holding unit, in the kitchen area, with encrusted grease and soil accumulation.		
48.	4 - 601.11(B-C)	Observed all refrigerator equipment, in kitchen and prep area, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		



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48.	4 - 602.13	Non-food contact surfaces, floors and walls, not cleaned at a frequency to preclude accumulation of dirt and soil.		
54.	6 - 201.11	Observed cardboard being utilized as a floor covering in refrigerator and under hot holding unit.		
54.	6 - 501.11	Old unused equipment stored in kitchen area, should be removed from food facility.		
55.	6 - 202.12	Exhaust vent for the hood system is located on outside of hood can potentially contaminate food and equipment, needs cleaning. Repair and/or remove plastic and tape on second vent cover on outside of hood.		
57.	46.1201 (c)	Post certified food protection manager certificate.		

PUBLISHED COMMENTS

Food Facility closed by Radnor Township Health Officer for active mouse infestation and gross facility sanitation. Owner and manager notified. Patriot Pest Solutions technician onsite during inspection confirmed active mice activity secondary to new droppings throughout food facility both upstairs and downstairs as evidenced by photos taken during inspection.

Pull Station and Class K fire extinguishers due for inspection this month.

Building Code official notified for sump pump with no cover and not properly emptying.

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