



Retail Food Facility Inspection Report

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

Insp. ID: 655269
 Insp. Date: 1/26/2018
 Insp. Reason: Follow-up
 No. of Risk Factors: 3
 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, R	14. Food separated & protected	N/A
Employee Health		15. Food-contact surfaces: cleaned & sanitized	Out, R
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	N/O	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	N/O	20. Proper hot holding temperatures	N/O
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	N/O	22. Proper date marking & disposition	N/O
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O	23. Time as a public health control: procedures & records	N/O
9. Adequate handwashing sinks properly supplied & accessible	Out, R	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	N/A
12. Food in good condition, safe, & unadulterated	In	Food/Color Additives & Toxic Substances	
13. Required records available: shellstock tags, parasite destruction	N/O	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, R
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	Out, R
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, R
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	Out, R
35. Thermometers provided & accurate	In	48. Non-food contact surfaces clean	Out, R
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, R	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	Out, R	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	In	54. Physical facilities installed, maintained, & clean	Out, R
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	Out, R

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	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
1/26/2018	Neil Desai (Signature on File)			Marie Carbonara	<i>Marie Carbonara</i>	1/29/2018	1:20 PM	2:00 PM



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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.		Repeat Violation
9.	6 - 301.11	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
15.	4 - 601.11(A)	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
37.	6 - 501.111	Food facility is not removing rodent droppings, especially in basement.		Repeat Violation
37.	6 - 501.111	Potential for easy rodent entrance inside the food facility as documented on pest control inspection form.		Repeat Violation
37.	6 - 501.111	Potential for easy rodent entrance on the exterior of the building as documented on pest control inspection form.		Repeat Violation
38.	3 - 305.11	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
38.	3 - 307.11	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
38.	3 - 305.14	Ceiling above dough prep table in basement and above dough mixer must be covered with a smooth, durable, cleanable material to prevent exposure and contamination from upstairs flooring, pipes, wires, dust and dirt.		
42.	3 - 304.12	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
43.	4 - 803.11	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
46.	4 - 501.11	Remove or replace all rusted tables and equipment with NSF, food safe, and commercial grade.		
46.	4 - 101.19	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
47.	4 - 501.14	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
48.	4 - 601.11(B-C)	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
48.	4 - 602.13	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
54.	6 - 501.11	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
55.	6 - 202.12	Facility still out of compliance as stated on 1-24-18 report.		Repeat Violation
55.	6 - 202.12	Exhaust vent above pizza oven needs cleaning.		Repeat Violation

PUBLISHED COMMENTS

Today's inspection on 1-26-18 was initiated by Neil Desai. It was a follow up to inspect violations that were found on 1-24-18 which led to the closure of the facility by Health Officer.
1-26-18 Facility remains closed. Facility out of compliance due to violations found on 1-24-18 that were not corrected and additional violations found on 1-26-18 as evidenced by photos taken on site.

Radnor Township Code Official also present on 1-26-18, building violations found must be corrected as discussed with Code Official.

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