

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

Retail Food Facility Inspection Report

Facility: LOVECCHIO PIZZA Facility ID: 74657 Owner: NEIL DESAI Address: 192 LANDOVER RD City/State: BRYN MAWR PA

1/26/2018 Neil Desai (Signature on

File)

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

1/29/2018

Manie Carloner

1:20 PM

2:00 PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

111 =	Supervision	401 ON261 VE	ed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation Protection From Contamination				uon
1. Per	rson in charge present, demonstrates knowledge, &	Out, R	14. Food separat				N/A
per	forms duties		15. Food-contact	surfaces: cleaned & sanitiz	zed		Out, F
Employee Health				16. Proper disposition of returned, previously served,			In
	Management, food employee & conditional food employee knowledge, responsibilities & reporting		reconditioned, & unsafe food Time/Temperature Control for Safety				
	oper use of restriction & exclusion	In	17 Proper cookii	Proper cooking time & temperatures			N/O
	ocedure for responding to vomiting & diarrheal events	In					N/O
	Good Hygienic Practices	To: 1 report officialing procedures for first ficialing				N/O	
5 Pro	oper eating, tasting, drinking, or tobacco use	N/O		olding temperatures			N/O
	discharge from eyes, nose, & mouth	N/O		nolding temperatures			In
0	Preventing Contamination by Hands	1,00		marking & disposition			N/O
7 Har	nds clean & properly washed	N/O		blic health control: procedu	res & records		N/O
	bare hand contact with RTE food or a pre-approved	N/O		Consumer Advis			
	ernate method properly followed	14/0	24. Consumer ac	dvisory provided for raw / ur			N/A
9. Ade	equate handwashing sinks properly supplied & accessible	Out, R		Highly Susceptible Po			
	Approved Source		25. Pasteurized f	foods used; prohibited food	•		N/A
10. Foo	od obtained from approved source	In		ood/Color Additives & To			
	od received at proper temperature	N/O	26 Food additive	es: approved & properly use	ed		N/A
	od in good condition, safe, & unadulterated quired records available: shellstock tags, parasite	In N/O	27. Toxic substa	Toxic substances properly identified, stored & used; held for retail sale, properly stored		for	In
des	struction			Conformance with Approv	ed Procedures		
				with variance, specialized p			N/A
			oxygen pack	with variance, specialized p aging criteria or HACCP pla			N/A
	Good Retail Practices are preventative measures to		oxygen pack	aging criteria or HACCP pla	an [*]		N/A
			oxygen pack	aging criteria or HACCP pla	ects into foods.		N/A
29. Pas	Good Retail Practices are preventative measures t		oxygen pack: IL PRACTICES addition of pathogens, c	aging criteria or HACCP place	ects into foods.		
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Marie Carbonara



Radnor Township

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Retail Food Facility Inspection Report

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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

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

Todays 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.

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