



Retail Food Facility Inspection Report

Facility: VILLAN UNIV CONNELLY CTR - BEL AIR TERRACE **Facility ID:** 74826
Owner: VILLANOVA UNIV DINING SERVICES
Address: 800 E LANCASTER AVE
City/State: VILLANOVA PA
Zip: 19085 **County:** Delaware **Region:** Region 7
Phone: 610-519-7278

Insp. ID: 660249
Insp. Date: 2/27/2018
Insp. Reason: Regular
No. of Risk Factors: 5
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	Out, C
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	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	Out, C
Preventing Contamination by Hands		21. Proper cold holding temperatures	Out, C
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out, C
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	N/O
9. Adequate handwashing sinks properly supplied & accessible	In	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/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	In
30. Water & ice from approved source	In	43. Utensils, equipment & linens: properly stored, dried & handled	In
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	In
34. Approved thawing methods used	In	47. Warewashing facilities: installed, maintained & used; test strips	In
35. Thermometers provided & accurate	Out	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, C	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	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	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
2/27/2018	Tom Mitchell (Signature on File)		2/27/2018	Kathryn Carlomagno	<i>Kathryn Carlomagno</i>	2/27/2018	1:50 PM	2:54 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Meatballs	Hot-Hold Unit	160°F	Sausage	Hot-Hold Unit	180°F	Deli Meat	Bain Marie	42°F
Other	Walk-In Cooler	42°F	Soup	Hot-Hold Unit	185°F	Soup	Hot-Hold Unit	159°F
Chicken	Hot-Hold Unit	185°F	Veggies	Walk-In Cooler	41°F	Lettuce	Cold-Hold Unit	40°F
Chicken Salad	Bain Marie	41°F	Tomatoes	Bain Marie	39°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
5.	2 - 401.11	An open employee's beverage container was observed in the deli area, a food preparation area.		
15.	4 - 501.114	There was no sanitizer bucket in the deli area of the kitchen.		
20.	3 - 501.16(A1)	Roast beef sandwiches were held at 126 °F, in the deli area, rather than 135°F or above as required.		
21.	3 - 501.16(A2) (B)	Tuna salad and shredded cheese were held at 47 and 60 °F, in the deli area, rather than 41°F or below as required.		
22.	3 - 501.17	Potentially hazardous ready-to-eat food prepared in the food facility and held for more than 24 hours, located in the walk-in fridge, is not being date marked.		
35.	4 - 204.112	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in the deli area bain marie.		
37.	6 - 501.111	Food facility is not removing dead or trapped pests from control devices as frequently as they should be.		
38.	3 - 305.11	Observed plates in crates stored directly on the floor in dry storage area, rather than 6 inches off of the floor as required.		
40.	3 - 304.14	Observed wet wiping cloths in deli area, not being stored in sanitizer solution.		
48.	4 - 602.13	Non-food contact surfaces including under all shelving in dry storage area not cleaned at a frequency to preclude accumulation of dirt and soil.		

PUBLISHED COMMENTS

Report has been reviewed with the person in charge and all violations will be corrected within 2 days, unless a correct-by-date is specifically documented within the violation.

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