



**Retail Food Facility Inspection Report**

**Facility:** VILLANOVA UNIV DONAHUE HALL **Facility ID:** 74833  
**Owner:** VILLANOVA UNIV DINING SERVICES  
**Address:** 800 E LANCASTER AVE  
**City/State:** VILLANOVA PA  
**Zip:** 19085 **County:** Delaware **Region:** Region 7  
**Phone:** 610-519-4475

**Insp. ID:** 662462  
**Insp. Date:** 3/12/2018  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 2  
**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	In
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	In	19. Proper cooling time & temperatures	In
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	Out
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	In
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	In
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	In	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	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	Utensils, Equipment & Vending	
Food Temperature Control		44. Single-use/single-service articles: properly stored & used	In
32. Proper cooling methods used; adequate equipment for temperature control	In	45. Gloves used properly	In
33. Plant food properly cooked for hot holding	In	Physical Facilities	
34. Approved thawing methods used	In	49. Hot & cold water available; adequate pressure	In
35. Thermometers provided & accurate	In	50. Plumbing installed; proper backflow devices	In
Food Identification		51. Sewage & waste water properly disposed	In
36. Food properly labeled; original container	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
Prevention of Food Contamination		53. Garbage/refuse properly disposed; facilities maintained	In
37. Insects, rodents & animals not present	In	54. Physical facilities installed, maintained, & clean	In
38. Contamination prevented during food preparation, storage & display	In	55. Adequate ventilation & lighting; designated areas used	In
39. Personal cleanliness	In		
40. Wiping cloths: properly used & stored	In		
41. Washing fruit & vegetables	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
3/12/2018	Patricia Bommer	<i>Patricia Bommer</i>	3/12/2018	Marie Carbonara	<i>Marie Carbonara</i>	3/12/2018	2:20 PM	3:40 PM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lettuce	Bain Marie	41°F	rice	Hot-Hold Unit	135°F	pasta	Hot-Hold Unit	150°F
Other	Walk-In Cooler	41°F	sliced tomatoes	Cold-Hold Unit	39°F	chicken	Hot-Hold Unit	139°F
dishwasher final rinse	Other	186°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
9.	5 - 202.12	Several of the handwash sinks located in the display area and prep area do not have water at a temperature of at least 100°F-COS		
20.	3 - 501.16(A1)	Hot dogs were held at 120 °F, in the display area, rather than 135°F or above as required, food discarded on site.		
20.	3 - 501.16(A1)	Pork was held at 118°F, in the self service area, rather than 135°F or above as required, food discarded on site.		

**PUBLISHED COMMENTS**

Correct violations within 24 hours. Re-enforce and re-educate staff to monitor steam tables and temperatures of TCS foods kept for hot holding.

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

Violations not corrected by first follow up inspection may result in additional fines and or fees.