



**Retail Food Facility Inspection Report**

**Facility:** GREAT AMERICAN PUB **Facility ID:** 74754  
**Owner:** THOMAS & CHARLES HEMCHER  
**Address:** 4 WEST AV  
**City/State:** WAYNE PA  
**Zip:** 19087 **County:** Delaware **Region:** Region 7  
**Phone:** (610) 964-9535

**Insp. ID:** 670596  
**Insp. Date:** 4/25/2018  
**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
<b>Employee Health</b>		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	<b>Time/Temperature Control for Safety</b>	
4. Procedure for responding to vomiting & diarrheal events	Out, C	17. Proper cooking time & temperatures	In
<b>Good Hygienic Practices</b>		18. Proper reheating procedures for hot holding	N/O
5. Proper eating, tasting, drinking, or tobacco use	In	19. Proper cooling time & temperatures	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
<b>Preventing Contamination by Hands</b>		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	N/O
9. Adequate handwashing sinks properly supplied & accessible	In	<b>Consumer Advisory</b>	
<b>Approved Source</b>		24. Consumer advisory provided for raw / undercooked foods	N/A
10. Food obtained from approved source	In	<b>Highly Susceptible Population</b>	
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	<b>Food/Color Additives &amp; Toxic Substances</b>	
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
		<b>Conformance with Approved Procedures</b>	
		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
<b>Food Temperature Control</b>		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment &amp; Vending</b>	
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
<b>Food Identification</b>		<b>Physical Facilities</b>	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		50. Plumbing installed; proper backflow devices	In
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	Out, C	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, C
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	Out

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
4/25/2018	Tom Hemcher		4/25/2018	Kathryn Carlomagno		4/25/2018	1:45 PM	2:38 PM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Raw Samon	Bain Marie	42°F	Hot Water	Sink	120°F	Other	Freezer	-2°F
Beef	Hot-Hold Unit	185°F	Sauce	Hot-Hold Unit	146°F	Raw Shrimp	Bain Marie	41°F
Soup	Hot-Hold Unit	145°F	Cheese	Bain Marie	43°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
4.	2 - 501.11	PIC did not have a cleaning procedure for vomiting and diarrheal events.		
15.	4 - 501.114	Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low temperature sanitizing dishwasher was 10 ppm, and not 50-100 ppm as required.		
15.	4 - 601.11(A)	Wiping clothes with water were being used instead of wiping clothes in sanitizer to clean food contact surfaces.		
35.	4 - 204.112	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in multiple fridges.		
38.	3 - 305.11	Observed food stored directly on the floor in kitchen, rather than 6 inches off of the floor as required.		
48.	4 - 602.13	Under and behind the cook line, non-food contact surfaces not cleaned at a frequency to preclude accumulation grease and dirt.		
48.	4 - 602.13	Floors throughout the kitchen area, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
48.	4 - 602.13	Floors in the bar area, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
54.	6 - 201.11	Observed cardboard being utilized as a floor covering		
57.	46.1201 (c)	Certificate not posted.		

**PUBLISHED COMMENTS**

Report has been reviewed with the person in charge and all violations will be corrected within 2 days.  
Send health officer service report once mechanical dishwasher is fixed and has a concentration of 50-100ppm.  
The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.