



**Retail Food Facility Inspection Report**

Facility: FLIP & BAILEYS Facility ID: 128582  
Owner: CHRIS YOUNG  
Address: 902 CONESTOGA RD  
City/State: Bryn Mawr PA  
Zip: 19010 County: Delaware Region: Region 7  
Phone: (610) 649-1876

Insp. ID: 671462  
Insp. Date: 4/30/2018  
Insp. Reason: Regular  
No. of Risk Factors: 4  
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	Out
<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	In	17. Proper cooking time & temperatures	N/O
<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	N/O
<b>Preventing Contamination by Hands</b>		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out
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	Out, C	<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	Out
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	Out
35. Thermometers provided & accurate	In	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	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	Out, C	53. Garbage/refuse properly disposed; facilities maintained	In
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	In
41. Washing fruit & vegetables	In	55. Adequate ventilation & lighting; designated areas used	Out

**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
4/30/2018	Angie Mitchell		4/30/2018	Kathryn Carlomagno		4/30/2018	1:20 PM	2:57 PM



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**TEMPERATURE OBSERVATIONS**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cheese	Bain Marie	42°F	Other	Refrigerator	30°F	Sausage	Bain Marie	40°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.	6 - 301.11	Paper towel dispenser empty at the handwash sink.		
14.	3 - 302.11	Food in the dry storage area and on the spice rack stored open with no covering. Items on spice rack were discarded.		
15.	4 - 601.11(A)	Stainless-steel table where food equipment is being stored, a food contact surface, was observed to have mouse droppings and was not clean to sight and touch.		
15.	4 - 601.11(A)	Did not observe a sanitizer bucket or an alternative method for sanitizing food contact surfaces when prepping food.		
15.	4 - 501.114	Dishwasher on 3rd floor is not working. Food establishment has 2 other working dishwashers.		
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 under counter refrigerators, is not being date marked.		
37.	6 - 501.111	Food facility is not removing dead or trapped pests from control devices frequently, as evidenced by observed old / decaying mice in pest control device in the basement area.		
37.	6 - 501.111	Food facility is not removing mice droppings frequently, as evidenced by old mouse droppings throughout the basement, next to bain marie, and on stainless-steel table in kitchen.		
38.	3 - 305.11	Observed food containers stored directly on the floor in basement area, rather than 6 inches off of the floor as required.		
39.	2 - 402.11	Food employees observed not wearing proper hair restraints, such as nets, hats, or beard covers.		
43.	4 - 803.11	Observed clean linens on the floor.		
47.	4 - 302.14	Food facility does not have available sanitizer test strips or test kit to determine appropriate sanitizer concentration.		
48.	4 - 602.13	Under fryer and behind cook line, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
48.	4 - 602.13	Entire basement area, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
55.	6 - 501.14	Intake / exhaust air duct above bain marie needs cleaned or filters changed as it is emitting dust and dirt into the air.		

**PUBLISHED COMMENTS**

Due to multiple critical violations, Health Officer remained on site while the employees cleaned the stainless-steel table holding food equipment, under the fryer, and cleaned up the mice droppings and dead mice in basement. Additional cleaning still needs to be done and should be completed within 3 days. The rest of the violations should also be corrected within 3 days.

Violations not corrected by 2nd follow up inspection may result in additional fines and or fees.

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