



Retail Food Facility Inspection Report

Facility: WHITE DOG CAFE Facility ID: 74767
Owner: MARTIN GRIMS
Address: 200 W LANCASTER AV
City/State: WAYNE PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (610) 225-3700

Insp. ID: 682196
Insp. Date: 6/26/2018
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	Out, C	17. Proper cooking time & temperatures	N/O
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	N/O
6. No discharge from eyes, nose, & mouth	In	20. Proper hot holding temperatures	In
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	N/O
9. Adequate handwashing sinks properly supplied & accessible	Out	Consumer Advisory	
Approved Source		24. Consumer advisory provided for raw / undercooked foods	In
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	In	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	Out
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	Out
38. Contamination prevented during food preparation, storage & display	In	55. Adequate ventilation & lighting; designated areas used	In
39. Personal cleanliness	Out		
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
6/26/2018	Alex Morrison		6/26/2018	Kathryn Carlomagno		6/26/2018	1:25 PM	2:30 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Egg Salad	Bain Marie	39°F	Soup	Hot-Hold Unit	160°F	Other	Bain Marie	42°F
Other	Walk-In Freezer	0°F	Cheese	Bain Marie	42°F	Other	Walk-In Cooler	42°F
Soup	Cold-Hold Unit	42°F	Tuna	Bain Marie	42°F	Hot Water	Sink	125°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 vomiting and diarrheal clean-up procedure.		
9.	5 - 205.11	Observed food employee dumping out milk and rinsing containers in the handwash sink.		
39.	2 - 402.11	Food employees observed in food prep area, not wearing proper hair restraints, such as nets, hats, or beard covers.		
50.	5 - 202.13	Mop sink has a hose attachment that is hanging below the flood rim of the sink and not an appropriate air gap.		
54.	6 - 501.11	Leaking water under prep sink, and is in need of repair.		

PUBLISHED COMMENTS

Report has been reviewed with the person in charge and all violations will be corrected within 3 days.

***Violations not corrected by 1st follow up inspection may result in additional fins 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.