



301 IVEN AVENUE WAYNE, PA 19087 610-688-5600

Retail Food Facility Inspection Report

Facility: LOVECCHIO PIZZA Facility ID: 74657 Owner: NEIL DESAI Address: 192 LANDOVER RD City/State: BRYN MAWR PA

Zip: 19010 County: Delaware Region: Region 7 Phone: 610-527-9550

8/13/2018 NEIL DESAI

Mosas

Insp. ID: 690486 Insp. Date: 8/13/2018 Insp. Reason: Regular No. of Risk Factors: 3 No. of Repeat Risk Factors: 0 Overall Compliance: IN

8/13/2018

Kathry avengro

2:00 PM

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IIN =	= In Compliance, OUT = Out of Compliance, N/O = N Supervision	NOT ODSE	ved, IV/A = INOL APPIIC	Protection From Contain	· ·	viola	uon
1. Per	erson in charge present, demonstrates knowledge, &	In	14. Food separ	rated & protected			Out, C
	rforms duties			ct surfaces: cleaned & sanitize	ed		In
Employee Health			16. Proper disp	osition of returned, previously	served,		In
Management, food employee & conditional food employee Installation & representations			recondition	ed, & unsafe food			
	owledge, responsibilities & reporting	1		Time/Temperature Contro	ol for Safety		
	oper use of restriction & exclusion	ln In		Proper cooking time & temperatures			N/O
4. Pro	ocedure for responding to vomiting & diarrheal events	10. 1 Topor fortidating procedured for flot flotaling				_	N/O
	Good Hygienic Practices			ling time & temperatures		_	N/O
	oper eating, tasting, drinking, or tobacco use	Out, C		holding temperatures		_	N/O
6. No	discharge from eyes, nose, & mouth	In		I holding temperatures		_	In
	Preventing Contamination by Hands			e marking & disposition		_	In
	ands clean & properly washed	In	23. Time as a p	public health control: procedure			N/O
	bare hand contact with RTE food or a pre-approved	ln		Consumer Adviso	-		
	ernate method properly followed lequate handwashing sinks properly supplied & accessible	Out, C,		advisory provided for raw / und			N/A
9. Aut		Out, C,		Highly Susceptible Population			
10 For	Approved Source od obtained from approved source	la la	25. Pasteurized	d foods used; prohibited foods	not offered		N/A
		In N/O		Food/Color Additives & Toxi	ic Substances		
	od received at proper temperature	N/O	26. Food additi	ves: approved & properly used	t		N/A
13. Red	od in good condition, safe, & unadulterated equired records available: shellstock tags, parasite	In N/A		ances properly identified, store properly stored	ed & used; held f	or	In
ues	struction			Conformance with Approved	d Procedures		
				Comormance with Approve	a i ioccaaics		
		00D DE	oxygen pad	e with variance, specialized prockaging criteria or HACCP plan	ocess, reduced		N/A
	Good Retail Practices are preventative measures		oxygen pac	e with variance, specialized prokaging criteria or HACCP plan chemicals, and physical objections.	ocess, reduced		N/A
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8/13/2018 Kathryn Carlomagno



Radnor Township

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Owner: NEIL DESAI Address: 192 LANDOVER RD City/State: BRYN MAWR PA

Zip: 19010 County: Delaware Region: Region 7 Phone: 610-527-9550

Insp. ID: 690486 Insp. Date: 8/13/2018 Insp. Reason: Regular No. of Risk Factors: 3 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Bain Marie	32°F	Cheese	Bain Marie	42°F	Cut Tomatoes	Bain Marie	43°F
Other	Refrigerator	40°F			0			0

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 basement food preparation area.		
9.	6 - 301.11	Soap was not available at the handwash sink in the kitchen area.		Repeat Violation
14.	3 - 302.11	Food in the fridge stored open with no covering.		
37.	6 - 501.111	Food facility is not cleaning up rodent droppings as frequently as evidenced by old droppings found throughout the facility.		
48.	4 - 602.13	Front window, non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.		
48.	4 - 601.11(B- C)	Observed inside pizza fridge, in kitchen area, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.		
54.	6 - 501.11	Pipe is leaking water in basement area, and is in need of repair.		Repeat Violation
55.	6 - 202.11	Light in hood is out and needs to be replaced.		

PUBLISHED COMMENTS

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

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

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^{***}Violations not corrected by 1st follow up inspection may result in additional fines and or fees.