



Retail Food Facility Inspection Report

Facility: FINNERAN PAVILION **Facility ID:** 134493
Owner: SPECTRA FOOD SERVICES AND HOSPITALITY
Address: 800 E Lancaster AVE
City/State: Villanova PA
Zip: 19085 **County:** Delaware **Region:** Region 7
Phone:

Insp. ID: 696038
Insp. Date: 9/13/2018
Insp. Reason: Opening
No. of Risk Factors: 1
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	N/A
Employee Health		15. Food-contact surfaces: cleaned & sanitized	N/A
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	N/A
Good Hygienic Practices		18. Proper reheating procedures for hot holding	N/A
5. Proper eating, tasting, drinking, or tobacco use	N/O	19. Proper cooling time & temperatures	N/A
6. No discharge from eyes, nose, & mouth	N/O	20. Proper hot holding temperatures	N/A
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	N/O	22. Proper date marking & disposition	N/A
8. No bare hand contact with RTE food or a pre-approved alternate method properly followed	N/O	23. Time as a public health control: procedures & records	N/A
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	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	N/O	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	44. Single-use/single-service articles: properly stored & used	In
Food Temperature Control		45. Gloves used properly	In
32. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment & Vending	
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	In	48. Non-food contact surfaces clean	In
Food Identification		Physical Facilities	
36. Food properly labeled; original container	In	49. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		50. Plumbing installed; proper backflow devices	Out
37. Insects, rodents & animals not present	In	51. Sewage & waste water properly disposed	In
38. Contamination prevented during food preparation, storage & display	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
39. Personal cleanliness	In	53. Garbage/refuse properly disposed; facilities maintained	Out
40. Wiping cloths: properly used & stored	In	54. Physical facilities installed, maintained, & clean	Out
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	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
9/13/2018	Chuck Riddick	<i>Chuck Riddick</i>	9/13/2018	Marie Carbonara	<i>Marie Carbonara</i>	9/13/2018	1:45 PM	2:35 PM



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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Other	Refrigerator	37°F	hot water hand sink	Other	98°F	Other	Cold-Hold Unit	35°F
hot water	Other	102°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	The hand wash sink in the Fitzgerald Club does not have an air drying device that is working properly.		
50.	5 - 202.13	Mop sink in South Concessions, has a hose attachment that is hanging below the flood rim of the sink and not an appropriate air gap.		
53.	5 - 501.16	Food facility does not have enough indoor waste receptacles convenient to each area of the facility where refuse is generated.		
53.	5 - 501.16	Waste receptacle for disposable paper towels not provided at the handwashing sink in all concession areas.		
54.	6 - 501.11	General area of the food facility is dusty, and in need of cleaning.		
54.	6 - 501.11	Refrigerated equipment, in South Concession area, should be serviced or repaired and in working order.		
54.	6 - 501.11	Floor, in the North portable concession area, has a hole, and is in need of repair.		
54.	6 - 501.16	All mops should be hung, handle up, off the floor, in order to dry completely between uses.		

PUBLISHED COMMENTS

Today's inspection was an opening inspection. No food was on site as instructed.

As discussed on site at today's inspection:

1. Correct all violations documented on this report prior to opening to the public.
2. Once construction is complete in other areas of Pavilion, clean and sanitize all food prep areas and equipment, prior to opening to the public.
3. Review Radnor Township Grease Trap maintenance schedule.
4. Post Food Manager Certification, Radnor Township Food License, and Inspection Report in public view, prior to opening to the public.
5. As a reminder, the Pa Food Code has made updates to the Code that requires at least one Certified Food Manager on site during operating hours. This will be monitored and enforced in 2019.

A follow up inspection will take place to confirm corrections have been completed.

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