



Retail Food Facility Inspection Report

Facility: TERESA'S CAFE Facility ID: 74809
Owner: ELLIS & ELLIS INC
Address: 124 N WAYNE AVE
City/State: Wayne PA
Zip: 19087 County: Delaware Region: Region 7
Phone: (610) 293-9909

Insp. ID: 701246
Insp. Date: 10/11/2018
Insp. Reason: Regular
No. of Risk Factors: 3
No. of Repeat Risk Factors: 1
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, C
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	In	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	N/O
Preventing Contamination by Hands		21. Proper cold holding temperatures	In
7. Hands clean & properly washed	In	22. Proper date marking & disposition	Out, C
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	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	Out, C
		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	46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
35. Thermometers provided & accurate	In	47. Warewashing facilities: installed, maintained & used; test strips	In
Food Identification		48. Non-food contact surfaces clean	Out
36. Food properly labeled; original container	In	Prevention of Food Contamination	
37. Insects, rodents & animals not present	Out, R	49. Hot & cold water available; adequate pressure	In
38. Contamination prevented during food preparation, storage & display	Out	50. Plumbing installed; proper backflow devices	In
39. Personal cleanliness	In	51. Sewage & waste water properly disposed	In
40. Wiping cloths: properly used & stored	In	52. Toilet facilities: properly constructed, supplied, cleaned	In
41. Washing fruit & vegetables	In	53. Garbage/refuse properly disposed; facilities maintained	In
		54. Physical facilities installed, maintained, & clean	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
10/11/2018	Maureen Moll		10/11/2018	Kathryn Carlomagno		10/11/2018	10:45 AM	11:50 PM



Retail Food Facility Inspection Report

Facility: TERESA'S CAFE **Facility ID:** 74809
Owner: ELLIS & ELLIS INC
Address: 124 N WAYNE AVE
City/State: Wayne PA
Zip: 19087 **County:** Delaware **Region:** Region 7
Phone: (610) 293-9909

Insp. ID: 701246
Insp. Date: 10/11/2018
Insp. Reason: Regular
No. of Risk Factors: 3
No. of Repeat Risk Factors: 1
Overall Compliance: IN

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chopped Lettuce	Bain Marie	42°F	Beef	Walk-In Cooler	35°F	Cheese	Bain Marie	42°F
Tomato Sauce	Bain Marie	40°F	Pasta	Bain Marie	41°F	Fish	Bain Marie	37°F
Other	Walk-In Cooler	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
14.	3 - 302.11	Several raw animal foods were stored above ready to eat foods in the walk-in fridge.		
22.	3 - 501.18	Milk, a potentially hazardous ready to eat food requiring datemarking, in the kitchen area, was not date marked, or was beyond the date-marking and requires discarding.		
27.	7 - 102.11	Working containers in dishwashing area, used for storing cleaners taken from bulk supplies, were not marked with the common name of the chemical.		
37.	6 - 202.15	Back screen door located in the back area of the food facility has a gap and does not protect against the entry of insects, rodents, and other animals.		
37.	6 - 501.111	Rodent droppings found throughout the facility. Clean and sanitize areas where rodent droppings are found.		Repeat Violation
37.	6 - 501.111	Insects found flying around in bar area.		Repeat Violation
38.	3 - 305.11	Observed pots and food stored directly on the floor in kitchen area and walk-in freezer, rather than 6 inches off of the floor as required.		
48.	4 - 602.13	Non-food contact surfaces, flour spill in upstairs storage area, not cleaned at a frequency to preclude accumulation of dirt and soil.		
48.	4 - 602.13	Non-food contact surfaces, employee bathroom, not cleaned at a frequency to preclude accumulation of dirt and soil.		

PUBLISHED COMMENTS

Additional violation: 8304.11 (K): Notification that the most recent inspection report is available upon request by a sign or placard in a conspicuous place was missing.
Take down old/expired ServeSafe certifications.
Report has been reviewed with the person in charge and all violations will be corrected within 4 days.
The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.