

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

# **Retail Food Facility Inspection Report**

Facility: NEW WAYNE PIZZA Facility ID: 74669 Owner: ROGER THAT LLC Address: 109 S WAYNE AVE City/State: WAYNE PA Zip: 19087 County: Delaware Region: Region 7 Phone: 215-688-2301

Insp. ID: 706848 Insp. Date: 11/12/2018 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

	Public Health Intervention							
IN =	In Compliance, OUT = Out of Compliance, N/O =	Not Observe	d, N/A =	Not Applica	•		eat Viola	tion
	Supervision		Protection From Contamination					
	rson in charge present, demonstrates knowledge, &	In	14.	Food separat	ed & protected			In
per	rforms duties				surfaces: cleaned & saniti			Out, 0
2. Mai	Employee Health Inagement, food employee & conditional food employee	In	16.	<ol> <li>Proper disposition of returned, previously served, reconditioned, &amp; unsafe food</li> </ol>				In
kno	owledge, responsibilities & reporting							
3. Pro	oper use of restriction & exclusion	In	17. Proper cooking time & temperatures				In	
4. Pro	ocedure for responding to vomiting & diarrheal events	In	18.	18. Proper reheating procedures for hot holding				N/O
	Good Hygienic Practices		19.	Proper coolin	g time & temperatures			N/O
5. Pro	oper eating, tasting, drinking, or tobacco use	Out, C	20.	Proper hot ho	olding temperatures			ln
6. No	discharge from eyes, nose, & mouth	In	21.	Proper cold h	olding temperatures			ln
	Preventing Contamination by Hands		22.	Proper date r	marking & disposition			Out
7. Har	nds clean & properly washed	In	23.	Time as a pu	blic health control: procedu	ures & records		N/O
8. No	bare hand contact with RTE food or a pre-approved ernate method properly followed	In	0.4	Consumer Advisory  24. Consumer advisory provided for raw / undercooked foods			NI/A	
	equate handwashing sinks properly supplied & accessible	In	24.	Consumer ac			Jus	N/A
3. Auc	Approved Source				Highly Susceptible P	-		
10 Fac	od obtained from approved source	In	25.	Pasteurized f	oods used; prohibited food	ds not offered		N/A
		N/O		F	ood/Color Additives & To	xic Substance	es	
	od received at proper temperature od in good condition, safe, & unadulterated	In	26.	Food additive	es: approved & properly us	ed		N/A
13. Red	quired records available: shellstock tags, parasite	N/A	27.	Toxic substar	nces properly identified, sto operly stored	ored & used; he	eld for	Out
des	struction			_	onformance with Approv	ed Procedure	s	
				·				
		OOD RETA	 IL PRAC	Compliance oxygen pack	with variance, specialized paging criteria or HACCP pl	orocess, reduce an	ed	N/A
	Good Retail Practices are preventative measures		 IL PRAC	Compliance oxygen pack	with variance, specialized paging criteria or HACCP plubering the micals, and physical objections.	process, reduce an jects into foods	ed	N/A
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#### Signature 11/12/2018 Sam Grecco 11/12/2018 Kathryn Carlomagno 2:30 PM Kathnyn avengro 11/12/2018 1:50 PM

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### **Radnor Township**

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

# **Retail Food Facility Inspection Report**

Facility: NEW WAYNE PIZZA Facility ID: 74669

Owner: ROGER THAT LLC
Address: 109 S WAYNE AVE
City/State: WAYNE PA

Zip: 19087 County: Delaware Region: Region 7

Phone: 215-688-2301

Insp. ID: 706848 Insp. Date: 11/12/2018 Insp. Reason: Regular No. of Risk Factors: 4 No. of Repeat Risk Factors: 0 Overall Compliance: IN

TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	Refrigerator	42°F	Other	Walk-In Cooler	40°F	Chicken Wings	Refrigerator	41°F
Beef	Refrigerator	42°F	Tomato	Bain Marie	42°F	Soup	Hot-Hold Unit	160°F
Chicken	Hot-Hold Unit	191°F	Other	Freezer	14°F	Meatballs	Refrigerator	41°F
Other	Walk-In Freezer	0°F			0			٥

# **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
5.	2 - 401.11	An open employee's beverage container was observed in a food preparation area.		
15.	4 - 501.114	Observed food employee washing food equipment without sanitizing.		
22.	3 - 501.17	Potentially hazardous ready-to-eat foods prepared in the food facility and held for more than 24 hours, located in multiple fridges, are not being date marked.		
27.	7 - 101.11	Observed toxic material, in warewashing area, not clearly labeled with a manufacturer's label.		
38.	3 - 305.11	Observed a bag of onions 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 in food prep area, not wearing proper hair restraints, such as nets, hats, or beard covers.		
40.	3 - 304.14	Observed wet wiping cloths in food prep area, not being stored in sanitizer solution.		
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	Non-food contact surfaces, under fryers, 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.

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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<sup>\*\*\*</sup>Violations not corrected by 1st follow up inspection may result in additional fines and or fees.